

# Atco Fisheries News

VOL. III No. 8

DECEMBER, 1923

Mailed free  
on request

With Sincere Good Wishes for a  
Merry Christmas and Happy New Year

## Organized Co-operation Aids Industry

THE Fisheries of the United States during the year 1923 have reached a more or less normal basis. During the war years, inflated prices and heavy production were responsible for the slump and depression which hit the industry during the years immediately following. There was an upward climb during 1922, which reached a condition near normal during the present year. Taking the fisheries generally, production was greater this year than in 1922. The trend was for lower prices, but on account of lower production costs there was more real money made by the industry than during the past few years.

The Fishery industry can be said to be on a more stable foundation than it has been for a good many years. There is a general feeling of optimism and belief that expansion and prosperity are certain, and with the Bureau of Fisheries co-operating to the fullest extent, the consumption of fish will be increased materially, and production will be increased in accordance with consumer demand. Members of the industry are recognizing the necessity for organization and co-operation. During the past year, membership in the Fisheries Associations, has increased to a large extent. The Associations are organized to advance the interests of the industry from producer to retailer, and they have accomplished some very beneficial results during the past year.

Co-operation is one of the essential things in the fish business. Many fishermen and dealers confine their interests to matters which directly affect them. It is an improper attitude, as anything that affects the producer is reflected all along the line to the retailer, similarly, what affects the retailer re-acts back to the man who produces the fish. The business needs co-operation all along the line from fisherman to retailer.

All can help one another to better business. The importance of organized co-operation, in making 1924 a most successful year, cannot be over-estimated.



### END OF THE MODUS VIVENDI

**T**HE abrogation of the Modus Vivendi will mean abrogation of the war time agreement between Canada and the United States. The agreement gave vessels of each country free intercourse in the ports of the other. The United States abrogated the war time agreement allowing American vessels full privileges in their ports until the present time.

The cancellation of the Modus Vivendi will bring the Treaty of 1818 into effect again. This will confine the American vessels in Nova Scotian waters to four things; purchase of wood and water, and to seek shelter and repairs. It is viewed in this country that the decision of the Canadians to abrogate the agreement is a retaliation of the Fordney-McCumber tariff. Commerce Department officials at Washington have no direct knowledge of the reasons, and hold the same theory that the Canadian government desires to retaliate against United States tariff restrictions which are objectionable to Canadians. It is believed that the maritime provinces of Canada are not backing the Department of Marine and Fisheries at Ottawa in this matter, as many of the business interests of these provinces will suffer materially by the exclusion of American fishing vessels from Canadian ports.

That the decision affects only the eastern provinces is apparent by the order authorizing the Minister of Marine and Fisheries to issue licenses to United States Fishing vessels on the Pacific coast of Canada. The licenses would allow American vessels to enter British Columbia ports to purchase bait, take on crews, and dispose of fish in bond for export or for trans-shipment to the United States.

It would appear from the above announcement that the real burden of Canada's new regulation, which goes into effect on December 31st, forbidding fishing boats entry into Dominion ports, except as an emergency measure, will come into the North Atlantic area, and will center on Boston and Gloucester fishermen.

### LAKE ERIE FISHERIES

**SANDUSKY, O., November 30.**—With the close of the fall fishing season just a few weeks away Lake Erie fisherman in this district are looking ahead to the expected appearance of whitefish which for a short period annually at this time come in great numbers to the numerous small islands to spawn.

The whitefish run this year has been small and although a few have been caught during the last three weeks fishermen are hoping for a week or two of heavy catches of this temperamental fish. So far, the catch has been as small, if not smaller, than the poor season of last year and far below

the phenomenal year of 1920 when record-breaking catches were reported.

Although the fishing season closes December 15, everything here will practically be over at the end of the first week in December. A few nets have already been lifted, while fishermen generally are lifting their nets in the northwest end of the lake. As soon as the expected whitefish run is over all nets will be pulled in this district.

Good catches of perch are reported by gill net fishermen at Huron, Vermillion and Lorain, while reports of excellent catches of blue pike and cisco have reached here from Erie and other points on the eastern end of the lake. Practically all fishermen operating from Sandusky are using trap nets.

The prospects in the western end of the lake are not good and diminishing numbers of fish are being reported there every year because of their being unable to survive the pollution in the neighborhood of Toledo. Some good catches have been secured by Port Clinton fishermen. Some pollution is reported by fishermen in this district.

Throughout the season a large number of pickerel have been caught here, these probably leading in numbers all other fish, though many blue pike and soggers have been found a considerable variety of thers have been caught.

Fair catches have been reported on the Canadian side, but these have been no better, if as good, as on the American side and at the islands in this district.

Spawning has been good since Nov. 10 and the government fish hatcheries which have been responsible for the restocking of the lake with whitefish in late years after they had alarmingly decreased because of increasing pollution, were about half full by Nov. 20, and were expected to be filled within the next few days. The fish this year are fairly large and the numbers that must be sorted out and thrown back in the water have been as small as could be expected.—Fishing Gazette.

### NORTH SEA FISHED OUT

The news came to hand that there has been a serious shortage of Haddock and Whiting in the North Sea this year.

The numerous trawlers from Hull and Grimsby have almost cleaned out this sea and are now going farther and farther in search of fish. We hear of many French Trawlers on the Grand Banks and are likely to see many British Trawlers there before long.

The further they go the higher the cost of catching so that we are likely to see a considerable advance in price for fresh fish in the English markets before we are many years older.

To travel hopefully is better than to arrive—and to stay at home is better than either.



# CHESEBRO BROTHERS & ROBBINS

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Successors to CHESEBRO BROTHERS, ROBBINS & ROBBINS  
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**Largest handlers and distributors of fish on the Atlantic Seaboard**

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**Seasonable varieties for which the demand is good**

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Spanish Mackerel  
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Kingfish  
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Flounders  
Fluke  
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## FRESH WATER FISH

White Fish  
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Smelt or Ice Fish  
Spoonbills

Mullet  
Pickerel  
Yellow Perch  
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## SPECIALTIES

Lobsters  
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## The Atco Fisheries News

PUBLISHED BY

THE ATLANTIC COAST FISHERIES CO.

16 EXCHANGE PLACE, NEW YORK CITY

Edited by J. H. MATTHEWS

Owning and operating the following companies  
in New York

CHESEBRO BROTHERS AND ROBBINS, INC.

1, 2 and 3 FULTON FISH MARKET

FULTON MARKET REFRIGERATING CO.

295 to 307 WATER STREET

December, 1923

### STIMULATION OF FISH DEMAND

**N**ATIONAL FISH DAY in Canada was tremendously successful this year. Reports from all sources indicate a remarkable stimulation of trade throughout the country, giving proof of the efficacy of advertising and propaganda. It is the aim of the national advertising campaign organized by the Canadian Fisheries Association and backed by government assistance, to make three hundred and sixty-five fish days in a year, and anyone who sees the advantage of a single National Fish Day cannot fail to be impressed with the possibilities of a continuous "eat more fish" campaign.

In Montreal, Toronto, Vancouver and other centres special effort was exerted by the local trade to boost the day, with, as has been said, most satisfactory results. Through the co-operation of the federal department of fisheries, the press of the country was provided with specially prepared articles fitting to the occasion, the thirty-four radio broadcasting stations were induced to send out a special National Fish Day message on the eve of the event. Furthermore, fishery officers throughout the country were instructed to co-operate actively by personally interviewing hotel and cafe proprietors to feature the day with fish meals. They were also requested to furnish reports of their efforts in the matter and these will be published with the object of collecting ideas for guidance on future occasions. The support from the Ottawa department was all that could be desired. Every suggestion from the association was responded to and in some cases exceeded. The co-operation in this and other issues of recent date between the industry and fishery authorities is a flattering tribute to all concerned and it is hoped as time goes on that adequate proof will be given of the advantage of harmony on all matters of common concern. Close contact between fishery administrators and the personnel of the industry is the

first essential of progress and a lot may be expected of that sympathetic policy.

In the city of Montreal hotels and restaurants were induced to serve special fish meals and the local branch conducted newspaper advertising calling attention to this fact. Delivery vans bore streamers and displays. A window dressing contest was held with splendid results. It was proved that nothing so stimulates the interest of the retail trade as a competition of this kind. In the near future it is hoped to put across the idea in a national way with the object of encouraging retail dealers—those who come in contact with the actual consumer—to improve his methods and put the business of fish merchandizing on a higher level than it is today.

### HARDEN F. TAYLOR

The Atlantic Coast Fisheries Co. has been signally fortunate in securing the services of Mr. Harden F. Taylor to take charge of their Research Laboratory and Technical Department. Mr. Taylor was graduated from Trinity College in 1913, with the Degree of A. B. During the summers of 1911, 1912, 1913, and 1914, he was Scientific Assistant of the Marine Biological Laboratory of the United States Bureau of Fisheries at Beaufort, N. C. From 1915 to 1918 he was Scientific Assistant at the Bureau of Fisheries, Washington, D. C. From 1918 to 1922, he was Chief Technologist, and from 1922 to 1923, Chief of the Division of Fishery Industries.

As Chief Technologist of the Bureau he equipped the Fishery Products Laboratory, and directed the investigation therein conducted. Mr. Taylor wrote numerous papers published by the government. He invented copper oleate, which has become recognized as the best fish net preservative on the market. Other inventions include a new Brine freezing method, improvements in salting fish, and numerous other technical processes relating to fish.

Mr. Taylor has travelled extensively for the Bureau of Fisheries on technical problems to all parts of the United States, Canada, and Alaska. He is a member of the American Chemical Association for the Advancement of Science. The American Chemical Society, The American Fisheries Society, The Chemical Society of Washington, and the Biological Society of Washington. He is prominently mentioned in the 1920 Edition of American Men of Science. His paper "Investigations on Fish Net Preservatives" was awarded the \$100 prize by the American Fishery Society of 1922. His paper "Principles Involved in the Preservation of Fish by Salt" has been adopted and used for the past two years by the English Department of George Washington University as a model scientific monograph in substance and manner of preservation.



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Secy. Seacoast Fishermens Protective Assn.

# COPPER OLEATE

BUY THE BEST—IT TAKES LESS

Best Preservative for Fishing Nets.

Recommended by the United States Government.

GEORGE J. CAMPBELL

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## IODINE CONTENT OF SEA FOODS

THE investigations relative to the iodine content of sea food, which have been conducted in the fishery products laboratory of the Bureau of Fisheries by Dr. Donald K. Tressler during the past few months, have been completed. This work was undertaken to obtain reliable data concerning the iodine content of the more common American fishes, mollusks, and crustaceans.

In recent years a lack of iodine in food and drinking water has been recognized as one of the most important causes of endemic goiter, cretinism, and other disorders of the thyroid gland. Thyroxin, the active principle of the thyroid, has been shown to be an iodine compound. Various observers have shown that it is necessary to have small amounts of iodine in the food or drinking water to enable the thyroid gland to function properly.

There has been some disagreement among observers as to whether sea foods contained sufficient iodine to be of importance in human nutrition. For many centuries marine algæ have been generally recognized as possessing valuable therapeutic properties in the treatment of disorders of the thyroid gland. In recent years it has been shown that this property is caused by the large amounts of iodine which these algæ contain. However, fishes, mollusks, and crustaceans do not contain such large amounts of iodine, and because of the lack of refined analytical methods suitable for the determination of minute quantities of iodine many conflicting data have been published. Some chemists have published results which indicate that fish and shellfish contain large amounts of iodine, while others have failed to detect even small amounts of iodine in the most common sea foods.

By the use of special analytical methods recently perfected by Swiss chemist, von Fellenberg, it has been possible to measure accurately the iodine content of foods even when this element is present in amounts as small as one millionth of 1 per cent.

This work has shown that oysters, clams, and lobsters are unusually rich in iodine, containing approximately 200 times as much iodine as beefsteak or milk. Shrimp contains about 100 times as much iodine as beefsteak, and crabs about half that amount. Marine fishes were also rich in

iodine, containing on the average 50 times as much iodine as milk or beef muscle. Fresh-water fishes were found to be very much poorer in iodine, the amount found being about the same as that in meat.

One would naturally expect marine fishes to contain more iodine than fresh-water fishes, as practically all of the iodine of the earth's surface is in the sea, which contains about 60 billion tons of iodine in the form of inorganic salts.

These results are of importance, as they indicate the value of marine fishes, mollusks, and crustaceans in the dietary of the inhabitants of regions where goiter is endemic. In the goiterous belts sea foods should be eaten at least two or three times each week. Certainly ocean fish should not be omitted from the diet of young girls, who are particularly susceptible to thyroid disorders. A detailed report of the work will be published later.

## NEW FISHERIES STATION AT HALIFAX

*(Canadian Press)*

HALIFAX, Dec. 7.—Speaking at the Liberal rally here last night Hon. E. M. MacDonald, Minister of National Defense named Halifax as the most likely place for the erection of the Fisheries Experimental Station for which parliament, at the last session, appropriated \$70,000. Halifax, he said, was the most central and easy of access to those who would benefit most from the stations the appropriation was for a Fisheries Experimental Station to be erected on the Atlantic Coast.

Frog-skin makes the toughest leather known in proportion to its thickness.

## CHESEBRO BROTHERS & ROBBINS, Inc.

1-2 and 3 Fulton Fish Market

## SCALLOPS

ARE NOW IN STRONG DEMAND

Your consignments are solicited



## HALCYON HAS TAGGED 8600 FISH

**Fisheries Bureau Back After Week's Trip Along Coast—Local Fishermen Asked to Be On Lookout for Tags**

**T**HE Steamer Halcyon is making her headquarters at Gloucester and the fish tagging work is in charge of William G. Schroeder, who has charge of the Bureau work in New England.

During five days fishing on the Nantucket Shoals, 20 fish were caught which had already been tagged sometime between May and September. Measurements, etc., were taken and the fish were returned to the sea.

The purpose of this investigation is to obtain information on the life histories, ages, rates of growth, and migrations of these important food fishes, which will be of value to the commercial fisheries.

Indications point that fish around Nantucket Shoals remain in the general locality during the summer months. Data, however, is still too meagre to arrive at definite conclusions.

### Watch for Tags

All Gloucester fishermen are urged to watch out for the tags. A reward of 25 cents each will be paid to those returned with the proper information to Henry F. Brown, local agent, or direct to the Bureau of Fisheries at Washington.

While it is only necessary in order to claim a reward for the tags that the fishermen supply the date and locality of catching the fish, this information alone makes possible a study of the fish's migrations only. It is very desirable, therefore, that the tagged fish be measured when they are captured and the length reported to the bureau with the date and locality of capture. Cod and haddock should be measured from the tip of the snout to the end of the tail and pollock from the tip of the lower jaw to the middle of the fork of the tail. The best results will be obtained by laying the fish on a tape measure or yardstick so as to eliminate as much as possible the curvature of the body, which is apt to give a false measurement. If a fish is measured accurately by comparing the length when tagged with the length when recaptured, and considering the lapse of time, it is obvious that a very dependable measure of the rate of growth will be obtained.

The method used for tagging fish and recording data is as follows: The fish are caught with hook and line at a depth not greater than 20 fathoms. When a fish is landed it is handled very carefully to avoid possible injury. It is laid upon a measuring board immediately, where its exact length in inches is determined. While on the measuring board a metal tag, stamped with the letters "U. S. B. F." and a number, is securely attached to the upper part of the fish's tail rather near the base. After the tag is attached the fish is carefully returned to the sea, usually after being out of the water not longer than 45 seconds. The number of the tags are listed in books, and after each number are recorded the date, locality, species, length, etc.

Some of the fish caught swallow that bited hook or become snared in the gills. Such fish (about 10 per cent of the total catch) are considered unsuitable for tagging, as many of them would die soon after being returned to the water. Fish caught in very deep water become "poke blown" upon reaching the surface, and for this reason most of the fish tagged are taken from water 20 fathoms or less in depth.

### All Fish Tagged

Although the fish being tagged are caught off the New England coast, they are apt to be recaptured in any locality where cod, pollock or haddock are found, and it is possible that some of them may not be caught for many years. Every uninjured fish caught by the Halcyon is tagged without regard to size.

It is important to know the age of a fish at various lengths and weights, for the faster a fish grows the faster it could replenish its species if threatened with depletion or extinction. The scales of many species of fish reveal a series of growth rings or circuli, and by a careful study of these rings it is possible to determine the approximate age of a fish. An attempt is being made to determine the age of cod, pollock and haddock by an examination of their scales.

"Have you any fresh vitamins?" asked the young bride.

"Yes, mum," said the voracious dealer. "We've some that was caught on the coast yesterday."

"A pound, please."

She got shrimps.—Birmingham Age-Herald.

## Fish Nets and Fishery Supplies

There is SAFETY and SATISFACTION in buying from

**W. A. AUGUR**

**33  
FULTON STREET**

**NEW YORK**



## N. F. HERRING NOTES

Sch. Donald Silver is loading salt-bulk herring at Middle Arm.

There are two or three schooners in Middle Arm seeking salt-bulk cargoes.

Packing stations at Middle Arm have been kept fairly well supplied with fish, but there are not so many in operation this year as formerly and less than half as many fishermen. Many of them got badly hit last year and this year felt they could not bear the expense of outfitting.

On Thursday of last week big catches of herring were made at Cox Cove and other parts of Middle Arm, but on Friday and Saturday there was considerable slackening off. On Monday some boats had from five to six barrels to a fleet. At Humber Arm herring continue scarce.

We learn from packers that there is a good market for extra quality Scotch cure herring in New York. This class of fish food is much esteemed by the people of Empire City and especially by the Jewish element, and to meet the demand, packing will be carried on this year at Green Bay, Trinity Bay, Fortune Bay, Placentia Bay and at Curling, Bay of Islands. If the season approaches the normal, from 8000 to 10,000 barrels should be processed.

The section which is the principal one for this industry is at Curling, where large quantities of fine herring are taken and a good living can be made at this occupation. In the other sections the fishermen, after the codfishery closes, take up the seining of herring as a sort of side line.

The pack to date at Bay of Islands is more than an average one but at Springdale in Green Bay there is as yet only a sign of fish. However, it is early yet, as they pack there until January 15th, and the fish generally strike in from the 20th to last of November, and at Curling between the 1st and 15th of November.

Interested parties say that the herring taken at Springdale are fatter than the others, and a peculiarity with them is that the head and tail are smaller than those of the herring caught in the other places named. Bowring Bros. conduct the industry at Springdale, as well as E. R. Chafe, who this year has taken over the Gorton-Pew Company's factory at Curlin, the men get \$1.50 per barrel from the net, but it is thought that at Springdale a little more than this will be given. The experiment tried by the Department of Marine and Fisheries last year, has been abolished, as the market only requires that fish be free of milt or roe.—St. John's Trade Review.

The total catch of Fish in 1910 in Newfoundland was valued at \$7,303,708. In 1922, the value of the catch was \$11,695,668.

## NATURAL ICE

(Crushed & Block)

Gas, Oil Barrels and Other Supplies  
At Very Reasonable Prices

We will pack your fish and ship them to arrive in Fulton Market at 5 o'clock the following morning, giving you the benefit of the early morning market. Phone or wire what hour you will arrive here and quantity of ice wanted.

*Correspondence solicited. Prompt service.*

**Samuel Z. Chesebro Fishing & Trading Co.**

TOWN DOCK, NOANK, CONN.

Less than one mile from Noank Light House

## PACK HERRING BY SCOTCH METHOD

An enterprising Newfoundland concern has established a plant for the processing of Herring by the Scotch method, and also by the most approved Newfoundland cure.

There is no doubt that the activities of this concern will have a most beneficial effect on the Herring trade of Newfoundland in connection with the United States market.

## TALK OF FISH COOKERY

At a meeting of the Women's Club of Gloucester, Mass., held December 6th, Mrs. Evelyn Spencer, of the United States Bureau of Fisheries, gave a talk on the preparation and cooking of fish. Mrs. Spencer told of the many ways for preparing fish, and emphasized the use of parchment paper. She told of the changes made by the use of seasoning in the cooking of fish, prefacing her remarks by telling of the vitamins found in fish, urging the people to eat this food as a help against deficiency itself, such as rickets in children. Fish was also said to be a preventive of goitre on account of its iodine contents, which are very high. Mrs. Spencer held the audience all during her talk, and gave many new ideas which have not as yet received general advocacy in print.

At the close of the talk, the audience was given the privilege of sampling the fish prepared under the methods urged by Mrs. Spencer, and many of the house-wives present were enthusiastic at the possibilities for the use of fish served in such a variety of ways.

Mrs. Spencer will continue her talks and demonstrations throughout the New York district upon completing her New England itinerary.

## A REASON

Mother—If you wanted to go fishing, why didn't you come and ask me first?

Johnny—Because I wanted to go fishing.—New Haven Register.



## INTERNATIONAL COMMITTEE ON MARINE FISHERIES INVESTIGATIONS

The International Committee on Marine Fisheries Investigations held its sixth meeting in Ottawa on November 9, the members present being Dr. A. G. Huntsman and Dr. J. Playfair McMurrick, representing Canada, and Henry O'Malley, Willis H. Rich, and Dr. H. B. Bigelow, representing the United States. William A. Found, of the Canadian delegation; Dr. James Davies, the Newfoundland delegate; and Dr. E. Le Danois, the French delegate, were unable to attend.

Dr. H. B. Bigelow was elected permanent chairman to succeed Dr. H. Frank Moore, resigned, and Mr. O'Malley was elected a member of the committee to fill the vacancy caused by the resignation of Doctor Moore.

It was decided to hold the next meeting of the committee at some time in the spring and at a point in the vicinity of Boston, to be designated later.

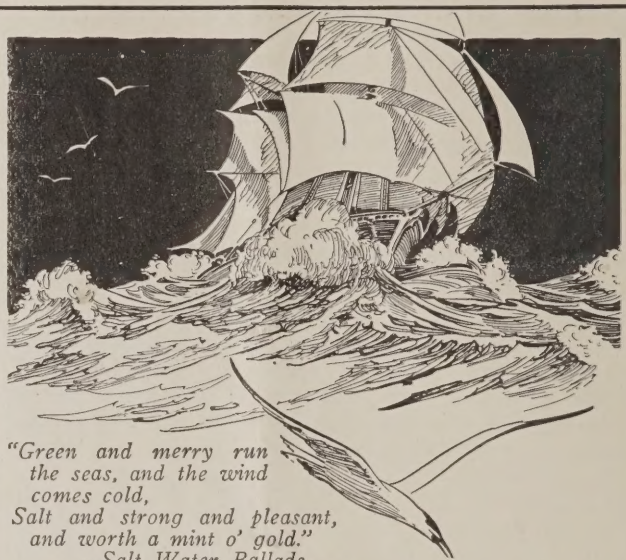
The records of current drift bottles released by Canada and the United States on the coast north and east of Sandy Hook were discussed, and arrangements were made for putting out additional lines of these bottles.

It was decided to issue the statistics on the catch of cod, haddock, etc., at the end of each annual year instead of for the fiscal year, as formerly. The work of tagging cod, haddock, and other commercial species is to be taken up by the Canadian fishery authorities, and the tagging operations already undertaken by the bureau are to be continued and expanded during the coming year.

## MR. SPIDER, MAKER OF FISH NETS

Fish nets cost nothing at Waley, New Guinea. In the nearby forest spiders about the size of a small hazelnut weave them, and as soon as they are finished the native fishermen go in and take them away. The webs—so we learn from Mr. A. E. Pratt in his *New Guinea Cannibals*—are as large as six feet in diameter and are woven in a mesh that varies from one inch square at the edges to an eighth of an inch at the centre. The webs are exceedingly strong and, moreover, are waterproof.

At the place where they are most abundant the natives set up long bamboos bent over into a loop at the end. In a short time the spider weaves a web in the convenient frame, and the native has his fish net ready. He goes down to the stream and uses it with great dexterity to catch fish of about a pound weight; neither the water nor the fish can break the mesh. The usual practice is to stand on a rock in the backwater and when a fish appears dip it up and throw it on the bank.



*"Green and merry run  
the seas, and the wind  
comes cold,  
Salt and strong and pleasant,  
and worth a mint o' gold."*  
—Salt Water Ballads.

Staunch and tight is the ship caulked with

## STRATFORD OAKUM

able to stand the stress of wind and wave.

You make no mistake when you buy Stratford Oakum. It has been giving satisfaction for nearly a century.

**GEORGE STRATFORD OAKUM CO.**

Jersey City, N. J.

## PERSONAL

Mr. A. H. Rogers, a man well known in Fulton Market and the fishing centers along the Atlantic Sea Board, has taken a position with the New Jersey Paint Works, of Jersey City, N. J. Mr. Rogers represents this concern throughout the eastern states and maritime provinces, handling a very high quality of ship and deck paint. Al's smiling face and "there-you-are" will, we hope, be the means of securing many orders for the concern he represents.

## RICH PEARL IN MUSSEL SHELL

TRENTON, Mo., Dec. 8.—Once more a river in Missouri has given up a fortune. This time it was in a mussel shell taken out of the Grand River, near Trenton, and which brought Harve Hall, its discoverer, a check for \$2,500. Hall was fishing and ran out of bait. He saw a mussel shell and opened it to use the mussel. The pearl was one of the finest ever found in this section.

## UNDER THE SAD SEA WAVES

"Has your husband left you?" asked Mrs. Bluefish.

"Yes," answered Mrs. Cod. "He sampled some of the stuff thrown overboard by a pursued rum boat. Lost his mind and went away with a skate."



**FISH MUST HAVE BALANCED DIET****U. S. Experts Solve Problem—Add Calories to Graylings' Rations With Wonderful Result**

**F**ISH, to become gamey, require vitamins the same as human beings do to have pep.

This fact has just been demonstrated by the United States Government Fish Hatchery officials in the course of their ten-year program of experimental work in stocking the glacier fed lakes of Glacier National Park with the principal species of trout. Up to date 3,000,000 brook, black spotted, rainbow, cut throat, dolly varden and grayling varieties have been planted in a hundred streams and lakes of the Montana Wonderland.

Nature seemed to have put a well balanced diet for all except the grayling, to the disappointment of Uncle Sam's fish experts. They got sluggish and kept dying off until the fish dietists discovered there must be something lacking in the natural food of the grayling. Careful study of the situation revealed there was a single item missing from their bill of fare. So the hatchery caterers added to the finny tribe's menu a Latin entree—"Gammarus Pulex," which means just fresh water shrimp. These were served in such large orders that they multiplied thousands of times faster than the greedy trout could devour them.

Two seasons of eating this morsel added so many calories to the graylings' diet that they

now are giving light rod anglers the battles of their sporting lives. Graylings are on the rampage. They are seen leaping up the swiftest rapids where no fish ever tried to navigate. This summer they have been taken "on the fly" up the streams as far north as the Belly River country, just south of the Canadian border. And on the placid Rocky Mountain lakes they are splashing so many "rings" with their acrobatic performances that it looks as if they are churning the waters with a program of a "daily dozen" exercises just to work off surplus energy.

**NEW YORK SMACK LANDS FIRST CATCH OF COD OFF THE JERSEY COAST**

CAPE MAY, N. J., Dec. 1.—While other parts of the country are getting early tastes of winter, waters hereabouts are yielding an abundance of fish. The first catch of cod, 2,000 pounds, on the New Jersey coast was landed here to-day by the schooner Estelle, of New York. The fish weighed 6 to 15 pounds each.

There is a suspicion on that the "li" is the biggest part of alibi.

The man who has dived through an automobile windshield can appreciate the pleasures of football.

F. J. ROWE

TELEPHONE MAIN 8223

A. W. SULLIVAN

**ROWE & SULLIVAN**

MANAGERS OF

**CHESEBRO BROTHERS & ROBBINS, Inc.****BOSTON BRANCH****Consignments Solicited****Daily Returns****Specialties at this Season**

SCUP  
MACKEREL  
CODFISH  
HADDOCK  
POLLOCK

LOBSTERS  
EELS  
STURGEON  
HERRING  
HALIBUT

SALMON  
STRIPED BASS  
WHITE PERCH  
FLOUNDERS  
BUTTERFISH

All correspondence regarding market conditions, prices etc., promptly attended to

**ADMINISTRATION BUILDING, BOSTON FISH PIER****BOSTON, MASS.**



### TARIFF HEARING

On Wednesday, December 5th, a hearing before the Board of General Appraisers of the New York District was held concerning protests of duty imposed on Smelts and Herring imported from Canada.

The hearing was arranged by the United States Fisheries Association, and the case was handled for the importers by the Middle Atlantic Chapter of the U. S. F. A.

The whole case hinges on the interpretation of Paragraph 1656 of the Tariff Act 1922, which reads: "Fresh Sea Herring and Smelts and Tuna Fish, fresh frozen or packed in ice." This paragraph appears in the Tariff Act under the Free List heading. The contention of the protestants being that the word "fresh" as used at the beginning of the paragraph applies to the fresh fish business, that is, fish that have not been salted, smoked, or prepared in any manner.

A letter from Senator Lodge, also extracts from the Congressional Record, was read into the record, which was to show that Congress intended Sea Herring, Smelts and Tuna Fish to be free of duty, whether fresh frozen or packed in ice.

J. H. Matthews, Production Manager of Chesebro Brothers & Robbins, Inc., was the only witness called. His testimony brought out the fact that the greater volume of Smelts and Herring coming into the United States from Canadian points is natural frozen stock, that is, fish that have been frozen in the open air during the winter months, this fish being classified as fresh. It was also established that the term "fresh fish" applies not only to freshly caught fish, but also to fish that have been frozen to keep them in a fresh state.

It is felt that the decision of the Board of General Appraisers will be favorable to the fishing interests when rendered.

Those present in the interests of the fish industry were: Louis Radcliffe, Deputy Commissioner of Fisheries, Washington, D. C.; L. T. Hopkinson, Executive Secretary, U. S. F. A.; W. S. Downs, Executive Secretary, Middle Atlantic Fisheries Association; E. S. Williamson, Philadelphia, Pa.; C. C. Robbins, Chicago, Ill.; Gardner Poole, President, U. S. F. A.; A. Neues, W. H. Cornell, Capt. F. W. Wallace, and J. H. Matthews of New York.

## Chesebro Bros. & Robbins, Inc.

1-2 and 3 Fulton Fish Market

### SHELL FISH DEPARTMENT

This department gives special attention to consignments of

### CLAMS (QUAHAUGS)

and will secure top market prices for your shipments.—Our trade gives us a strong and continuous demand for good, well handled

### CLAMS

OF ALL SIZES

NOTE.—Clams graded according to their sizes; namely, large, mediums, cherrystones and little necks, bring higher prices than when mixed stock is packed.

Your consignments are solicited

### FISHING ON THE LABRADOR FELL BELOW AVERAGE

THE Labrador fishery is now finished and many of the crews have arrived at their homes, while others will be coming south by the next two steamers. There are still some large quantities of fish at various harbors on the coast and the last direct shipments for market will be leaving this week, the balance being brought home for shipment.

The fishery on the Labrador has been by no means an average one, but the voyage has been more equally distributed than for a good many years past. The shortage in the catch is due in a great measure to the fact that the usual number of crews, either stationers or floaters, did not engage in the fishery the past season. The reluctance of merchants to go into the supplying business on a large scale, the uncertainty of getting a price that would tend to make even an un-



### DO YOUR DORIES LEAK?

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Each grade is for a different purpose. **IT IS IMPORTANT THAT YOU USE THE GRADE WE RECOMMEND.** Any old boat, so long as the frames are in fair condition, can be made water-tight by following the instructions in the above booklets. This applies to anything that floats, from a canoe to a yacht, wood or steel. Put your leak troubles up to us; we will help you to stop them.

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In ALL THE VARIOUS GRADES



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usually good voyage profitable and the ease with which remunerative employment could be got outside the country all combined to greatly cut down the number of our men to engage in the Colony's staple industry this year.

The Labrador fishery has been a comparatively successful one for the great majority of the floaters, these having with only rare exceptions, secured good catches. The plentitude of fish on the north part of the shore enabled all the vessels that went below Cape Harrison to load early while those who first tried their luck further south had ample time to get on the northern grounds before the trapping was over. In not a few cases vessels were able to make the second trip and some crews were fortunate enough to get two loads before the fish slackened off.

The Bonavista Bay vessels were perhaps the luckiest and the biggest catches for many years were brought to Wesleyville Valleyfield and vicinity. Most of this fish is only now ready to ship and will be brought along to St. John's during the next few weeks. The fishery in many of the Labrador harbors frequented by stationers was a blank and not a few of these crews have failed to pay their expenses. Such cases are, fortunately, in the minority and, on the whole,

for those who made the venture, the result has not been at all bad.

With the price still holding at \$4 a quintal for Labrador fish the greater number of the Labrador crews can look forward to fairly decent returns for their summer's work. Already quite a few of them have disposed of their catches at this figure and are well satisfied. We understand four dollars was generally paid on the coast from which was shipped direct to market by steamer and sailing vessel nearly 15,000 quintals. The most of this is now on the way across and the present anxiety is centered in the question, "What will happen when this begins to go into consumption?" Up to now there has been nothing to warrant the expectation that the prevailing market price will not be maintained, but there are those who contend that things will not be so favorable later in the season.

It is certain that less than four dollars for Labrador fish cannot pay for the catching of it and it is hoped that market conditions will continue such as to enable local firms to take the balance of the catch off the fishermen's hands at this figure.—*St. John's Trade Review.*

Why do fishermen possess extraordinary medicine powers? Because they cure dead fish.



## THE DEALERS' PAGE

By The Stroller

### VALUE OF HOLDING THE OLD CUSTOMER The Service Department of An Organization Is Most Important In This Respect

A MERCHANDISING expert, who does not want to be quoted by name, says if manufacturers and wholesalers paid as much attention to holding the accounts they have on their books as they do to obtaining new ones, the business world at large would benefit considerably, as well as they themselves. As matters stand, most of these men do not realize that steadily increasing competition makes it just as imperative for them to retain old business as to get new. Many of those who do not realize the need of hanging on to old accounts have no conception of the proper way to insure themselves against their loss.

"To me," the expert went on, "the way the average manufacturer and wholesaler does business with the accounts on his books resembles the attitude of the average married man towards his wife. During the period of courtship he brings her candy, flowers, and other gifts galore, but as soon as the honeymoon stage has passed, he begins to curtail these little attentions. In the course of a few years—the member that I speak of, the average husband—he gets the idea that she should be satisfied with a roof over her head, things to wear and eat, and an occasional good time."

"In the parallel I want to draw the part of the ardent lover's display by the salesman, while that of the lady displayed by the merchant whose account is sought. Leaving alone the question of the salesman's profit, sugaring of the prospect, such as the gift of luncheons, dinners, and other forms of entertainment, let us consider the flowers and candy of the real courtship supplanted by promises of good profits, prompt shipments, and the many other factors that go to make up convincing sales-talk. All these things combined in the salesman's wooing, but after a while, unless he is the type of salesman who is all too rare, his interest wanes and is given over to obtaining the new account. In other words, he feels that he is married to the first account, and that is all there is to it. Unwittingly, or otherwise, his employer has doubtless assumed the same attitude."

Now if business marriages were as difficult to break as human ones, there might be less cause for me to talk. This is not so, which makes it all the more imperative for an account to be wooed continually if it is not to be lost sooner or later. How can this best be done? By giving service, not merely the ordinary routine service that has been given almost from the day that buying and

selling began, but the kind of service that will aid the man whose account is on the books to overcome his problems, and increase the safety and volume of his business.

This service may range from assisting in the preparations for a huge sale, or suggesting to a merchant various ways of meeting competition. Very few firms have anything to offer their customers except the every-day routine service that has been given.

There is one big factor in connection with doing service work as it effects the average wholesale business, but cannot be overlooked—the question of expense. The right kind of service is expensive. It takes quite a while for the money spent on it to pay dividends. Probably this is the biggest obstacle of all to the installation and operation of Service Departments by individual concerns. There is also the feeling that competing concerns will share the benefit of the work with none of the bills to pay. These two factors offer a problem, yet the solution can be given in one word, co-operation.

This co-operation may take the form of a Service Bureau maintained by a number of wholesalers or manufacturers in a single line, or the Bureau may be organized by several concerns located in the same city, but carrying different, though relatant lines of merchandise. In either case, the work and the object to be gained would be the same, to improve the business of every merchant on the books of the concerns interested in the movement. There is no specific formula for this work. It would prove very hard, and the man who directs such a Bureau will have to be a man of very great ability, but by finding such a man, paying him adequately, and giving him the necessary assistance in running the Bureau, many manufacturers and wholesalers would be insuring their commercial future to a degree they cannot appreciate without actually doing it."

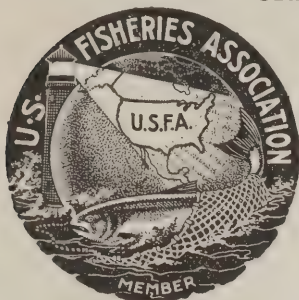
### FIBRE SHIPPING BOXES.

It is said in the Pacific Fisherman that in the shipment of canned salmon from the Pacific to the Atlantic coast, large numbers of boxes are broken open under the none-too-gentle ministrations of stevedores in unloading and re-loading the steamers. Reference is made to various methods of "strapping" to obviate this, and attention is called to the use of "fibre cases" instead of the usual wooden box. They are comparatively new in the salmon industry, but have been thoroughly tried out with other canned goods. They stand up under handling much better than the average unstrapped wooden case, having more toughness and resiliency. They have the advantage of light weight, compactness and absence of nails, and save on freights. Such solid fibre shipping cases are manufactured by the Paraffine Companies, Seattle. Whether they would be suitable for fish is not stated.



## U. S. FISHERIES ASSOCIATION NEWS

### SALT FISH CHAPTER SPECIAL BULLETIN No. 1 SCOTCH CURED HERRING CABLE



**T**HE United States Commercial Attache at London, under date of December 5, 1923, cabled to Henry O'Malley, U. S. Commissioner of Fisheries, as follows:

"760,000 barrels of 260 pounds each of Scotch cured herring cured this year to end of season September 15, and 402,000 barrels of English cured to date. English season ends about Christmas when final figures will be cabled."

This office will keep all members informed as soon as final figures are received.

#### MRS. EVELYN SPENCER AT GLOUCESTER

Chairman George E. Willey is receiving most encouraging reports from Gloucester, Mass., concerning Mrs. Evelyn Spencer's work in that city as an initial step in preparing for a nationwide campaign to increase the sale of salt fish. Mayor Wm. J. McInnes of Gloucester says:

"Mrs. Spencer has been in town for a week and she has pleased the fish people very much. Her talks are certainly splendid. Personally, I know the dealers think it is one of the best things that has been done for the industry for some time."

Under present plans Mrs. Spencer will divide her time during the winter between the cities and surrounding territory of Boston, New York and Chicago. Her work will include lectures before women's clubs and domestic science classes in public schools; radio lectures on health and fish cookery; newspaper and periodical publicity; and other similar work in the interest of fishery products. In all of these centers Mrs. Spencer's salt fish work will be combined with her efforts in the interest of fresh and frozen fish.

#### COLLEGE OF FISHERIES SHORT COURSES

**F**OLLOWING its annual custom the College of Fisheries of the University of Washington, Seattle, offers short courses in Fisheries and Fish Culture, beginning January 3, 1924, and ending about March 1, following. These short courses are offered primarily for the benefit of persons engaged or interested in some phase of the fishing industry and who so desire to increase their efficiency, but cannot take the time required for a broader and longer course. All persons, however, who are interested in any of the subjects offered, whether fishermen or not, are welcome to take them. Every effort has been made to have these short courses simple, concise and thoroughly practical, the work being given by means of lectures, quizzes, laboratory and field practice. In the Food Products Laboratory there is complete equipment for canning, salting, pickling, drying and smoking fishery products. A complete hatchery and system of rearing ponds are available for the teaching and demonstrating of fish and pond culture. Although the time is only of ten weeks' duration, our location and equipment enable us to do thorough work in the subjects offered. A high school training is not necessary for entrance, but students should be at least 20 years old.

#### COURSES

The Fisheries of the Pacific; Canning of Fish-

ery Products; Curing of Fishery Products; Scotch and Other Methods of Curing Herrings; Classification, Habits, etc., of Pacific Economic Aquatic Species; Fundamentals of Canning; Fish Culture; Pond Culture; Fresh-water Plants; Bacteriology of Foods; Food Laws; Elements of Navigation; Short Course in Gas and Oil Engines for Fishermen, etc.; Emergencies—First Aid to Injured.

#### GENERAL INFORMATION

**Admission**—This is without examination. The only requirement is that applicants must be at least 20 years old and must show evidence of being able to carry the work with profit to themselves. **If in doubt, write.**

#### Expenses for Quarter:

|                                    |                    |
|------------------------------------|--------------------|
| Tuition .....                      | \$20.00            |
| Deposit for each laboratory course | \$2.00 to \$4.00   |
| Board and lodging (per month)      | \$32.00 to \$45.00 |

The tuition fee is the same for students from other states and foreign countries as is charged those from the State of Washington and the Territory of Alaska.

**How to Enroll**—On arrival at the University, students should report at the office of the Director, Fisheries Hall No. 1, where they will be given all necessary directions. As the time for the course is limited, all persons should report for enrollment on January 4, in order that all classes may begin promptly at 8 o'clock on the morning of January 5.

#### LONG COURSES IN FISHERIES

The College of Fisheries also offers four and five-year courses leading to the degrees of B. S. and M. S. in Fisheries. A catalogue describing all the work in detail can be had on request.

For further information address: JOHN N. COBB, Director College of Fisheries, University of Washington, Seattle, Washington.



## PLAN TO PROTECT ALASKAN SALMON FROM ANNIHILATION

Harding and Hoover Urged Need for Restrictive Laws After Visit to Fisheries

BY W. V. HESTER, JR.

**T**HE Alaskan fish supply must be preserved. Steps must be taken immediately to curb the increasing onslaught against the Alaskan fish, especially the salmon, and thus guard against a possible repetition of such a tragedy as annihilated the fishing industry along the western coast from California northward.

This was the consensus brought back on the Alaskan fishing industry by various members of the Presidential party which visited the Territory last July.

Fishing in Alaska is done on a large scale—so large, in fact, that the figures bewilder those who are not familiar with these particular statistics. An illustration of this is shown by the fact that at Ketchikan, one of Alaska's chief fishing and canning ports along the southern coast, 30,000 salmon, totaling 180,000 pounds, are canned at one factory in this town in a single hour. Experts have estimated that Alaskan canning factories produce approximately \$20,000,000 worth of canned fish each year.

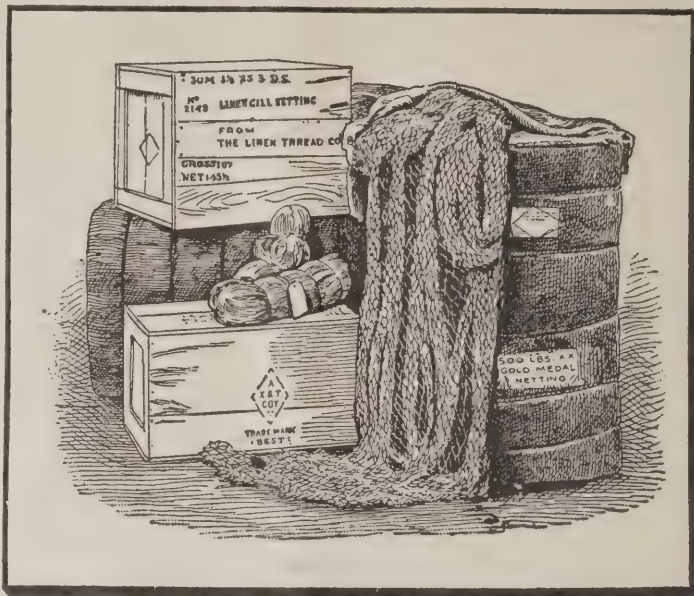
From these figures it is plain to be seen that the fishing industry in Alaska is enormous, and the profits equally great, but that unless some restrictions are made in the near future the salmon and other fish in Alaskan waters will be exterminated.

President Harding had looked forward to his Alaskan trip with keen enthusiasm, but he had not calculated correctly on the numerous duties that he as Chief Executive would be called upon to perform while in the Territory. He soon found himself lost in a wearying routine, but despite this handicap he gave each problem that came to his attention, no matter how large or small, his best judgment and opinion.

### Harding Urged Regulation

The problem of the Alaskan fish supply was one of the many questions upon which he was asked to pass judgment, and, according to those who were with the late President, it was plain to be seen that this problem interested him. He spent considerable time hearing experts proclaim the needs of the Territory regarding the fish industry, and he visited and saw first hand the fishing and canning plants along the southern coast of Alaska. When he got back to Seattle, Wash., he delivered a speech on the Alaskan fish supply. It was his last speech, and he said in part:

"The greatest Alaskan industry stands in an entirely different relation than either gold or copper. I refer to the fisheries, which in present wealth-producing potency far exceed the mines.



## Nets, Twines and Fittings for All the Fisheries

**W**HEN you buy cotton or linen netting you want and expect to get *dependable* netting. And you will get *dependable* netting if you purchase GOLD MEDAL Cotton and A. N. & T. Co. Linen Netting, as have all previous purchasers for many years.

Because these brands of netting bought in 1920 were as good as those purchased in 1915; because that purchased in 1910 was as good as that purchased in 1905; and because these brands are now the same quality as that purchased in 1900, is the reason we have customers who have used our brands of cotton and linen netting *continuously* for over twenty-five years.

**American Net & Twine Company**  
Gloucester and East Cambridge, Mass.

**W. & J. Knox Net & Twine Company**  
Baltimore, Md.

## The Linen Thread Company

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*Selling Offices:*

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| New York      | 55 Fulton Street         |
| Boston        | 575 Atlantic Avenue      |
| Chicago       | 154 West Austin Avenue   |
| San Francisco | 443 Mission Street       |
| Baltimore     | Calvert and Lombard Sts. |
| Gloucester    | 105 Maplewood Avenue     |



In fact, the fisheries product is now in value more than double that of all the metals and minerals. It is too great for the good of the Territory, for if it should continue without more general and effective regulation than is now imposed it will presumably exhaust the fish and leave no basis for the industry.

"One must know the natural history of the salmon, the supremely important Alaskan fish, to appraise the fisheries problem. The salmon normally begins and ends his life in fresh water, but grows and lives in the ocean. A school of fish hatched in a small stream go out to sea and are lost for a period of years. Then they return with seemingly unerring instinct to the very spot where they were hatched to produce their kind. Then they die. On their way back to spawn they congregate in great schools, plowing their way back to the streams of their nativity. Their habit of traveling in schools is their undoing, for the fishermen with their nets and traps literally scoop whole schools of them into their gear and thus gradually exterminate the entire fish population of a particular stream.

"The progressive disappearance of the salmon along our coasts from California northward is a story whose repetition ought to warn us to protect it in Alaska before it is too late. The salmon pack not only represents nine-tenths of the output of Alaska's commercial fisheries, but it is an important contribution to our national food supply."

#### NORTH ATLANTIC FISH TAGGING INVESTIGATION

Up to date the records of the recapture of 128 tagged fish have been received by the Bureau of Fisheries. Considering the vast area of the fishing grounds off the New England and Canadian coasts, these returns are thought to be quite satisfactory.

Since the last week in October 15 tagged fish have been taken off the New Jersey coast, indicating that the codfish are migrating toward the south. It is expected that a comparatively large number of tagged fish will be caught in the vicinity of New Jersey during the coming winter and spring, and practically all pleasure fishing boats frequenting this locality have been notified to watch for tags.

While assembling the data at hand a matter of unusual interest was discovered in connection with codfish, tag No. 231. This fish was tagged June 28, 1923, on Nantucket Shoals, Mass. It was recaptured by the *Halcyon* on October 3, 1923, and again on October 15, 1923, in each case on Nantucket Shoals, where it was first tagged. It must be considered a rare occurrence to catch the same fish three times on a fishing ground many square miles in area and at least 20 miles from land.

#### JEFFERY'S MARINE GLUE EXHIBIT

At the Marine Exposition last month at Grand Central Palace, the Ferdinand Exhibit attracted a great deal of attention. The central figure of their exhibit was the Steamship Leviathan entering the narrows.

The display of the painting in connection with the exhibit was particularly appropriate, in view of the fact that more than 16,000 pounds of Jeffery's Marine Glue was used in the deck seams of the vessel.

Representatives of L. W. Ferdinand & Co. will be at booths No. 69-70 at the New York Motor Boat Show ready to answer the eternal question "HOW CAN I MAKE MY BOAT LEAK-PROOF?"

There will be exhibited a full line of the various grades and colors of JEFFERY'S MARINE GLUE and some new lines not previously shown the public will be announced.

An Old Dory, rejuvenated by the use of JEFFERY'S MARINE GLUE and unbleached cotton will be there for inspection. Each step in the process is clearly illustrated and can be easily understood.

Their space will be in charge of Mr. August Schlueter of Rockville Centre, L. I., their New York Representative who is well qualified to give advice on the application of the many grades of MARINE GLUE for stopping Leaks.

Think up all your problems; make note of them and settle them while at the Show.

#### FISH LEATHER

Some Cod Fish skins are being tanned in Gloucester. They make a handsome leather, but its use at present is only for pocket books and like novelties. The production of it is somewhat limited. Cod Fish leather must be made of fresh skins, and most of the fish skins that come into Gloucester are salted, and useful only for glue.

Whale hides are occasionally tanned at Peabody. They are from Whales that come ashore along the New England coast. Whalehide spreads from thirty to one hundred feet, and is from one to four inches thick. In the tannery it is cut into several splits. The flesh splits, which are spongy, are compressed under tons of pressure in the plating press, and are made into horseshoe pads. The grain split is used for pocket books and like novelties.

Dept of water in rivers and harbors is measured at any instant by a vessel's navigator with an English invention that projects a ray of light to the bottom and picks up its reflection.

Civilization is just a slow business of making a week-end longer.



## INLET QUESTION TO COME UP JANUARY 3 Location of Hatcheries in Western North Carolina Decided Upon This Week

The Fisheries Commission Board in Morehead City, N. C., this week decided to hold a meeting in Raleigh on January 3, for the purpose of hearing the question of opening inlets with the \$100,000 appropriated for the purpose at the last session of the legislature. As predicted by many old fishermen, they will get no inlet this year in time for the next season and the industry will make out for another year with what inlets it has.

The Board decided to locate its main fish hatchery near Balsam, in Haywood county in the extreme western part of the State. Three auxiliary hatcheries will be located in western counties as follows: near Old Fort in McDowell County, near Roone in Watauga County and near Roaring Gap in Alleghany County. The sites for the hatcheries were given the state, and the board found something to do with the sites.

The progress being made in the development of the oyster industry of North Carolina was brought to the attention of the board, when J. E. Woodland announced that he was shipping a solid carload, twenty-five hundred gallons, select oysters to Kansas City. Never before in the state's history, it was stated, had this been possible.

Large quantities of our oysters are daily being carried to Virginia and Maryland from which states they are shipped out as Virginia-Maryland oysters.

*Elizabeth City Independent.*

## HIAWATHA AMONG THE ADS

*By the shores of Cuticura,  
By the sparkling Pluto Water,  
Lived the Prophylactic chiclet,  
Danderine, fair Buick's daughter.  
She was loved by Instant Postum,  
Son of Sunkist and Victrola,  
Heir apparent of the Mazda  
Of the tribe of Cocoa Cola—*

*Thru the Tanlac strolled the lovers,  
Thru the shredded wheat they wandered,  
"Lovely little Wrigley Chicklet,"  
Were the words of Instant Postum—  
"No Pyrene can quench the fire  
Nor Aspirin still the heartache.  
Oh, my Prestolite desire,  
Let us marry—little Djer Kiss!"*

SPENCER C. CLARK,  
From "Sun and Globe."

No matter what's the matter fishing is good for it, thinks one philosopher.

ANNOUNCING THE REMOVAL OF OUR OFFICES AND STORE ROOMS TO

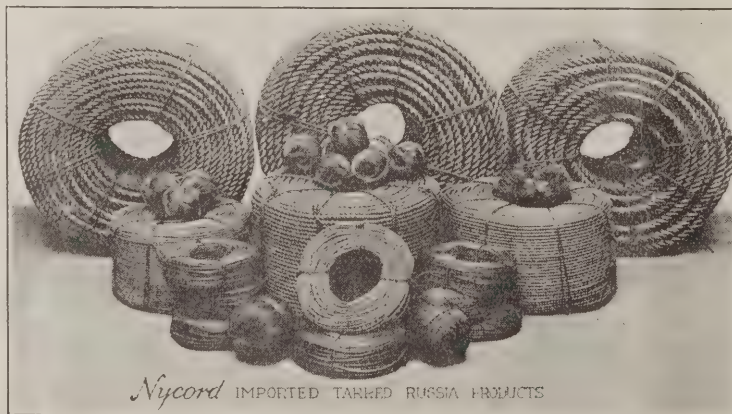
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MANILA  
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FISHERMAN'S  
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EVERYTHING FROM A 10-INCH HAWSER TO A FINE ITALIAN YACHT MARLINE IN STOCK

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# Atco Fisheries News

VOL. III No. 9

JANUARY, 1924

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## Reputation

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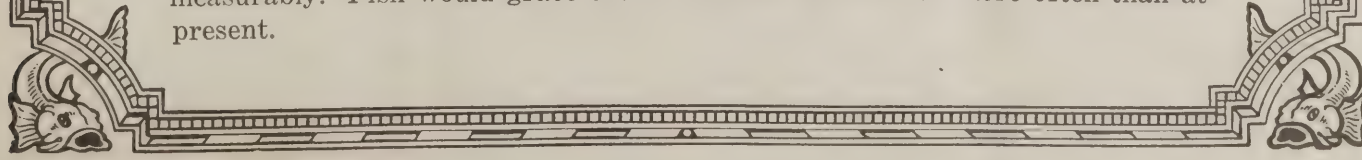
**M**ERCHANTS and manufacturers have been using marks to distinguish their wares for hundreds of years. Trade marks have grown to be a symbol of satisfaction and deserved confidence. In the fields of manufacturing and public service there are trade marks which are valued at millions of dollars for the good will they represent.

Only within a comparatively few years have producers of fish awakened to the fact that their goods sell to better advantage when they are carefully handled, properly packed, and sufficiently iced to preserve their original quality until they reach the consumer. Another distinguishing feature to complete the demand for a particular "mark" is to exercise the greatest care in accurately marking the contents on the outside of a package.

There are many shippers of fish who have earned the confidence of the buying public by carrying out the policy of packing first quality goods, giving full weight, and marking the package accordingly. These shippers' "marks or brands" have become known to the trade as representing the best in their particular products. It has become as much a habit for buyers to ask for "Jone's" mackerel, or "Eagle Brand" smelts, as it has for the housewife to ask her grocer for "Domino" sugar.

There are many ways in which the producer, the wholesaler, and the retailer benefit when this confidence has been earned, chief among which is a pleased and satisfied customer. The consumer is the natural arbiter or court of last resort, as it is upon the consuming public that all industry depends. Give the consumer the quality he demands, honest measure, and his desire for the products of the sea will be materially increased.

If indifferent shippers of all kinds of sea food would realize the tremendous value, in creating a reputation and incidently a greater demand for their particular shipments, not only they, themselves but the industry in general would benefit immeasurably. Fish would grace the consumer's table much more often than at present.





### EAT-MORE-FISH CAMPAIGN

Mrs. Evelyn Spencer, the U. S. Bureau of Fisheries Fish Evangelist, is in New York preaching the gospel of fish as food. At her lectures and demonstrations she talks fish, cooks fish, serves fish, and convinces her listeners that fish is the best food they can eat.

She says she finds that men love fish, but women hate to cook it, and so she has perfected a new method of cooking that eliminates all the disagreeable features in the preparation of the dish. Working upon the theory that women can be coaxed but not forced, she appeals to the reason of her audience, giving practical demonstrations of how fish can be prepared as easily as most any other food product.

Physicians, she said, use Cod Liver oil to treat ricketts, stating that the element contained in this oil is found in the body oils of fish, and that when consumed, it furnishes Vitamine A, which helps build bone.

A fish diet also will help cure and prevent goitre, which is the result of a lack of iodine in the thyroid gland. This element is found in marine plants which are consumed by fish. Fish-erfolk, said Mrs. Spencer, never suffer from goitre.

She emphatically declares that if people do not learn to eat more fish, that food will continue to become more costly, and fishermen will turn to other means of earning a livelihood. Already, due to the low consumption of fish, sons of fishermen are refusing to follow the sea.

The government is taking cognizance of this condition, Mrs. Spencer continued. Officials realize that something must be done to increase consumption, and it is my job to make people see the value of eating fish. By eating fish twice a week instead of only on Friday, the retail price would come down. This would insure the fishermen of a better market, and the fish dealer would not have to cover his overhead expenses with one days sale.

Fish ranks dietetically with chicken. It is like the white meat, and just as tasteful and wholesome. It is cheaper by far than meat, and she impressed upon her listeners that there are no stall-fed fish. The trouble with the housewife is that she is hypnotized by the price of a commodity. If a fish is dear, she must have that particular fish. She never realizes that the cheap little flounder is just as good as the more aristocratic member of that family, and naturally more expensive, the halibut. From the point of view of food value, one fish is as good as another. It is my mission to convince housewives of that fact, and in this way lower their living costs.

On January 9th Mrs. Spencer addressed an audience under the auspices of the Housewives' Economic League of Passaic, N. J. On January

25th she will again address a Passaic audience. On January 10th, she lectured before the Teachers' College at Columbia University, New York City. On the evening of the 11th, she gave a radio talk from Station WJY, and on the 15th she talked at Lord & Taylor's Department Store, Fifth Avenue, New York City.

On February 5th and 6th, she will lecture and demonstrate at the Y. W. C. A. in New York.

The work that Mrs. Spencer has done already is of great value to the fishing industry, and her lectures and demonstrations during the next few weeks of her stay in the Metropolitan Section will be of unlimited value. She is showered with requests for dates to address women's clubs, and other organizations, which shows the deep interest the housewives have in acquiring knowledge concerning the preparation of fish.

While this campaign is of decided interest and value to the wholesaler and the retailer, it is the producer who receives the greatest benefit for an increased market for his product.

The United States Hydrographic Office reports the rapid travel of a sealed bottle that was cast overboard in the Pacific Ocean off the Central American coast. After two years and twenty-three days the bottle was picked up on Misol Island, northwest of New Guiana, about eighty-four hundred miles from its starting point. Assuming that the bottle went by the shortest route, made no stops and was picked up immediately on its arrival at Misol, it travelled on the average more than eleven miles a day.

Raising Goldfish—Perhaps twenty years ago a farm in the Middle West had several small spring-fed ponds in which bass were raised. A few goldfish were put into the ponds, says the Guide Nature, and the venture was so successful that today the goldfish produces more than half the goldfish sold in the United States. The greater number of the hatch are marketed the first year. The remainder of the fish are specially fed to bring them to the larger size required by special customers. Varieties raised for commercial purposes are comets, nymphs, fantails, telescopes and Chinese moors, that amazing variation which is of a dense, velvety black.

The couple were married and traveled to the lakes for their honeymoon. As soon as they arrived they took a boat out on the lake. The following morning the bride's mother received a post card which read—

"Arrived safely, grand row before dinner."

She read and sighed—"Dear I didn't think they'd begin quarreling so soon."—Boston Transcript.



# CHESEBRO BROTHERS & ROBBINS

(INCORPORATED)

Successors to CHESEBRO BROTHERS, ROBBINS & ROBBINS  
AND N. S. GATES CO.

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Mullet  
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Sea Bass  
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Strawberry Bass (Mutton Fish)

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Flounders  
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NEW YORK

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## The Atco Fisheries News

PUBLISHED BY

THE ATLANTIC COAST FISHERIES CO.

16 EXCHANGE PLACE, NEW YORK CITY

Edited by J. H. MATTHEWS

Owning and operating the following companies  
in New York

CHESEBRO BROTHERS AND ROBBINS, INC.

1, 2 and 3 FULTON FISH MARKET

FULTON MARKET REFRIGERATING CO.

295 to 307 WATER STREET

January, 1924

### TO OUR SHIPPERS

**T**HE business of Chesebro Brothers & Robbins, Inc. has been systematically departmentized, each Department specializing in some particular group of products.

The Clam Department handles all varieties of shell fish; the Fresh Water Department all varieties of Fresh Water Fish; the Fancy Fish Department, varieties such as Bluefish, Spanish Mackerel, Striped Bass, Pompano, etc.; The Ground Fish Department, Cod, Haddock, Pollock, Hake, etc.

Producers shipping their fish to this concern may have the assurance that their product will be handled in a Department that specializes in his particular variety, and will receive the close personal attention of the Department Head, as well as the management.

The Company also maintains Traffic and Production Departments. These Departments render services to the shipper which are not duplicated by any other concern.

### NORTH SEA FISHED OUT?

**I**N the December number of the *Atco Fisheries News* there appeared an article "North Sea Fished Out". This article was made the subject of an attack on the commercial fishermen by one of the New York Newspapers. The majority of the angling fraternity are unfamiliar with commercial fishing methods, and with the laws of nature, and are loath to concede anything to the commercial fishermen whether it affects their sport or not.

The condition mentioned in the North Sea is nothing to become alarmed about as history is simply repeating itself. While it is a fact that the North Sea has not produced as many Haddock and Whiting during the past year as it has in some former years, this does not mean that the North Sea has become barren of fish. As a matter of fact, it would be impossible for trawlers to entirely deplete the sea of the so-called

"ground fish", as a trawler can only operate where the sea bottom is smooth.

The average person loses sight of the fact that as soon as an area yields fewer fish than what is remunerative to the fishermen, he changes his fishing ground, and this cessation of fishing permits the impoverished area to become naturally re-stocked with fish. Any area in the open sea that becomes impoverished by over-fishing is more or less self-curative. Professor MacIntosh states, "It is not within man's power to reduce any area of the sea to utter barrenness, since the constant interchange between it and the vast field of waters is consistently going on. Accordingly, as soon as a certain reduction is made, immigrants by-and-by restore the losses either gradually, or by great seasonal shoals. Besides, in connection with trawling, only certain areas are chosen, since sharp rocks or very rough ground are unsuitable. Yet in these sanctuaries the liners can work".

Instead, however of placing onus of the scarcity on any method of fishing, such as trawling, it would be more reasonable, if scarcity exists, to lay the blame on general over-fishing. Certain it is that with the exception of the Herring and the Catfish, all the important food fishes have floating or pelagic eggs, and are scathless from trawls.

Since 1491 there has been more or less agitation in England concerning the commercial fisheries. During the reign of Henry VII, laws were passed regulating the size mesh of nets and for capturing young fish. The prominent cry before the Royal Commission on trawling, under Lord Dalhousie, was that the decline of the fisheries was alarming and the approach of ruin was near. This alleged serious diminution was coincident with the appearance of steam trawling in Scotland. Nevertheless, there are as many fish taken from these waters at the present time as prior to the investigations of the Royal Commission. Conclusive proof of the persistence of the fishing grounds which have been frequented for generations is afforded by statistics showing the volume of fish taken from the exact places that have been fished for hundreds of years, and this, notwithstanding the frequent statements about impoverishment.

It is hardly necessary to mention that we can place more confidence in the findings of an unbiased commission than we can in the theories of laymen.

### Unexpected Grandeur

"What do you think about this third party."

"Didn't know it was that big?" exclaimed Farmer Corntassel.

"How big do you mean?"

"Big enough to think about."—Washington Star.



Member U. S. Fisheries Assn.

Secy. Seacoast Fishermens Protective Assn.

# COPPER OLEATE

BUY THE BEST—IT TAKES LESS

Best Preservative for Fishing Nets.

Recommended by the United States Government.

GEORGE J. CAMPBELL

1207 Vine St.

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## POLLUTION

**T**HE National Coast Anti-Pollution League held a national conference at Atlantic City last October and made such a burning issue that it was mentioned in the President's message in Congress, and an international conference has been authorized by that body.

A conference was held by a Committee of the League with oil and steamship men to draft a bill for remedial Federal Legislation, but as the two factions could not agree, the League has decided to fight without the cooperation of the oil and steamship interests.

The program has been endorsed by the United States Fisheries Association, and the Middle Atlantic and Southern Fisheries Associations. The aim of the League is to unite one great irresistible drive against oil pollution of our coast waters, with all the interests adversely affected thereby—hotel resort and beach owners, commercial fisheries, oyster growers, Chambers of Commerce, City Administrations, State and Federal Boards of Fish, Game, Health, and Harbor.

Bills prohibiting the dumping of oil into navigable waters are now in Congress facing the opposition of oil and steamship companies which beat them last year. This League has made much progress against this evil, and is the greatest single organization fighting the battle. Several rival oil pollution bills are now in Congress, and the League is watching them very closely and is arranging for the fullest possible public education in the matter through the medium of press publicity, radios, local meetings, legislative resolutions, governors' messages, and many other means. The League deserves the cooperation and financial backing of the industries and resort owners affected by water contamination.

### Stream Pollution in New York State

Investigation of the pollution of the streams in the State of New York was authorized and directed by the Legislature of this State in 1919. The Conservation Commission was directed to investigate the extent and character of the pollution of rivers, lakes, streams, bays, harbors, and other waters of the State by sewerage, industry waste, municipal refuse, and other waste matters affecting public supplies of potable water, fish or shellfish, or aquatic life necessary for the propagation or sustenance of fish or shellfish. Work

on this investigation has been vigorously prosecuted by the Commission, and a vast mass of information accumulated. In general terms, present conditions may be stated thus: "Streams in the State of New York are generally polluted in the more settled regions, in fact, are free from pollution only in the most remote portions of the Adirondacks. This pollution is general, and is increasing. It is now serious only in the neighborhood of our larger cities, where the wastes from the small city are discharged into an unusually small stream, and below certain kinds of factories—such as paper mills. No such general destructive conditions of pollution exist as are reported from some other states, particularly those where coal mining is extensive.

The polluting waste of greatest volume is sanitary sewerage. Few Municipalities treat their sewerage because of expense and lack of direct benefit to them. They cannot be compelled to do so, unless conditions are created which are a grave menace to public health.

Second in importance are wastes from the milk industry. Two thirds of the plants that have been listed handle milk and most of them at times cause stream pollution.

More actual damage to fish is caused by intermittent than by continuous pollution, but a material amount of such pollution results from accident.

Manufacturers have generally shown willingness to treat their polluting wastes if they can be shown how to do it at a reasonable cost. They truly state that information on that subject is scant, and frequently nothing can be found with regard to their particular difficulties.

## CHESEBRO BROTHERS & ROBBINS, Inc.

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### SCALLOPS

ARE NOW IN STRONG DEMAND

Your consignments are solicited



There is a popular tendency to exaggerate the destructive effects of stream pollution, and to impute to it many ill effects for which it may be only in a minor measure responsible.

There is a general lack of exact information as to all phenomena connected with the subject, so that the setting up of standards of allowable pollution is a matter of great difficulty.

#### The Goal to be Obtained

**B**EFORE it is possible intelligently to discuss questions on stream pollution, it is essential to come to a clear understanding of just what pollution is, and what results are to be aimed at by restorative and palliative measures.

A stream is one phase of the great phenomenon of the circulation of the waters of the earth. In general it is known to all that the waters of our oceans evaporate and are carried up into the atmosphere, are carried far and wide by the winds, fall again as rain or snow, and through again to the oceans through the streams. Without this circulation the climates and topographies of various portions of the earth would be very different from what they now are; in fact, no terrestrial life would be possible, and perhaps there would be no life either in or on the waters of the sea—the ancestral home of all life.

Local fall is determined by the situation of the place with relation to the land and water masses of the earth, the direction of the wind, and the surrounding topography. The motive force for all this is solar energy and gravity. Until man can level mountains, build continents, excavate seas, and rule the wind and sun, he must be content with the rain that comes to him. He cannot regulate and control it, but he can utilize it for his benefit if he has the wit.

#### Use of the Stream

**F**REDERICK N. Newall, former Director of the Federal Reclamation Service has discovered the various uses of water. According to him these may be listed in descending order of importance, thus: human consumption, production of food, disposal of wastes, industry, transportation, and to the list may be added recreation. Mr. Newall was among the first to stand upon his convictions and declare that the use of a stream as a means of waste disposal was not only a legitimate and proper use, but one of a high degree of importance, that it is of use and an important one it is impossible to deny. Man

has used streams for that purpose since he came upon the earth and doubtless will continue so to use them. In this he is merely following nature, and we have already seen that it is a use to which streams have been dedicated since the earth became cool enough to allow the water to condense. We all do it; so it is useful and important. Nature will do it in spite of man, therefore it is a legitimate use.

In this matter as in most others, however, over-use becomes abuse. Everything on the face of the earth will eventually reach some stream or body of water. Man cannot prevent this, but he can delay or hasten the process, or change the form in which some things will reach the water. By such means he can control the quality of the water of the streams, and thus promote their usefulness. The various uses are not necessarily mutually exclusive. In fact, most large streams serve all these purposes, thus undiluted sewers will generate power: a stream can be heavily charged with sewerage or so heavily charged by a basic waste as to be useless for drinking or for fish, and yet be valuable for navigation; recreational use may be injurious to quality from the drinking standpoint; fish seldom are considered objectionable in a water supply reservoir, but fishing should be prohibited, and so on.

Determination of the proper use of the stream will apparently require that valuation be made of the quality of the water from each point of view, and that then the interrelation between different uses be stated to determine the degree of the various desired uses, which will give the maximum benefit. Such work will be somewhat hampered by the difficulty in arriving at a satisfactory unit of value. The dollar may serve to measure value as a source of water supply or a place of sewerage disposal, but it is difficult to measure value for public health, recreation, or aesthetic, effects in dollars. This difficulty is not insurmountable particularly if the field of value is broad, and the cost to the community as a whole rather than the division of that cost among the smaller political units is considered.

Greater difficulty will be encountered in getting the average person to see that his particular requirements are not those to which a stream should be solely dedicated, and to admit that any use other than his is legitimate. Thus, the doctor feels that all streams should be kept in a state of

## Fish Nets and Fishery Supplies

*There is SAFETY and SATISFACTION in buying from*

**W. A. AUGUR**

**33  
FULTON STREET**

**NEW YORK**



virgin purity, so that potable water can be drawn from any of them and water pollution can be done away with entirely. The fishermen and summer resort keeper think the only proper use of a stream is for fishing and recreation. The manufacturer and the common council consider that they should be allowed to discharge their wastes or sewerage into any stream below their particular intake. Both power and navigation interests join in desiring the regulation of a flow of the stream, although not always agreed as to the details of the regulation. The nature lovers desire that all streams be restored to their conditions at the time of the discovery of the continent and deplore any evidence of the advance of civilization. All these are the natural re-actions of human nature to individual needs and desires. It is the duty of the government to reconcile these conflicting claims, prevent unlimited exploitation of one interest to the exclusion of others, and to take steps to promote the welfare of the greatest number of people.

Fish live in most waters and in many of them the factories are a valuable industry and a food producing resource. When such is the case, conditions should be such that fish can live and thrive, a condition best brought about by limiting not excluding pollution or organic matter in stream waters, promoting the growth of fish by providing the necessary food. It can, however, be in too great concentration and cause destruction of fish. Where commercial fisheries cannot exist, there should be careful consideration as to whether any reasonable use of a stream will cause material harm to the fish, and if so, whether the fish or the industries are more important.

#### WATER POLLUTION REMEDY IS TESTED

CHEMISTS and industrial engineers from all parts of the country, public health officials from Washington, New York and New Jersey and representatives of the paper and silk industries gathered at the laboratory of the Seydel Manufacturing Company, Jersey City, recently to witness a demonstration of a colloidal coagulant discovered by H. M. Spencer research chemist of Cornell University and chemist of the Seydel company, which he has named "Coagol" and which will, it is contended, revolutionize the treatment of waste waters from the industries and methods of purifying potable waters. In coagol is said to lie the solution of the problem of ocean water pollution from oil-burning and oil-carrying steamers which has ruined the pleasure beaches of the world's greatest resorts and has damaged the oyster industry in this and other countries. Congress has called for an international conference to deal with the question which has baffled the Government engineers and health authorities.

Lewis B. Miller, associate chemist of the United States Hygienic Laboratory at Washington; E. V. Culberson, steamship operator; W. H. Mencke, the engineer of the Standard Oil Company, in whose hands has been placed the problem of eliminating oily waste from the bilge waters of tankers to prevent harbor pollution; Harry P. Croft, sanitary engineer, and J. E. Bacon, from the New Jersey State Department of Health; D. M. Neuberger, President of the Anti-Pollution League; Charles E. Wheeler of Stratford, Conn., President of the Oyster Growers' Association; Captain Fremont, Superintendent of New York Harbor, and W. F. Gibbs were on hand to study the seacoast problem. The entire series of experiments held the attention of the Federal and State health officials as affecting inland waterways and potable water supplies.

#### FISHERMEN OF THE GREAT SOUTH BAY

SEVERAL small boats were wrecked off Fire Island, L. I., recently during a severe storm. Ten fishermen from Babylon voluntarily manned their boats and went to the rescue of those ship-wrecked. Of the ten only five emerged alive from that bitter struggle with wind and wave, and they were saved only after terrible hardships.

The village that produced these heroes of the storm lies close to New York. To the majority of New Yorkers Babylon suggests merry-making rather than tragedy, the pleasant resort life instead of a grim battle with the elements. But when the call went up for men to face death the Babylon men stepped forward. For after all, suburb though it is, Babylon faces salt water and many of its people have grown up in the traditions of the sea.

In thousands of villages along our coasts the ancient trade of fishing has developed a race of quiet, every-day heroes. When they go forth in their boats neither they nor their loved ones can be sure of reunion on this earth. To endure without resentment, to persevere amid dangers, and to go gallantly to the rescue of those in peril—these are unwritten laws for seafaring men whether they serve on fishing smacks or on ocean liners. The volunteers from Babylon village once more have proved the mettle of their kind.

#### MIGRATIONS OF THE COD FISH

ON Saturday, December 22nd, Harry Asser, of Sea Isle City, N. J., while fishing off Avalon, New Jersey, three miles from shore, caught a cod fish bearing Tag No. 15125. This cod fish was tagged October 4th, 1923, at Great Round Shoal, Whistling Buoy, Nantucket Shoals, Mass.

A letter from the Bureau of Fisheries in answer to our inquiry concerning the tagging of the



Cod Fish mentioned contained the following information:

"Many other tagged fish have been recaptured along Long Island and New Jersey coasts and the results of the tagging investigation have been very gratifying. The success of this work depends, in a large degree, upon the cooperation given by fishermen and anglers who catch fish bearing tags. In some instances acquired tags have not been reported and have been retained as souvenirs, but the Bureau will return the tags to interested persons upon request.

Among the tagged fish which have been recaptured the following catch of cod is of unusual interest and importance and was taken at Ship Bottom, N. J., in the pound nets of the Ship Bottom Pound Fisheries, Inc., on December 4, 1923. All were tagged on Great Round Shoal, as follows:

| Tag No. | Date tagged 1923. | Length  | Recaptured at<br>Ship Bottom, |         | Length |
|---------|-------------------|---------|-------------------------------|---------|--------|
|         |                   |         | N. J.                         |         |        |
| 669     | August 17         | 27½ in. | Dec. 4, 1923                  | 28¾ in. |        |
| 10831   | June 25           | 29¾ in. | Dec. 4, 1923                  | 31 in.  |        |
| 12808   | Sept. 5           | 28 in.  | Dec. 4, 1923                  | 28¾ in. |        |
| 13256   | Sept. 5           | 28 in.  | Dec. 4, 1923                  | 29 in.  |        |

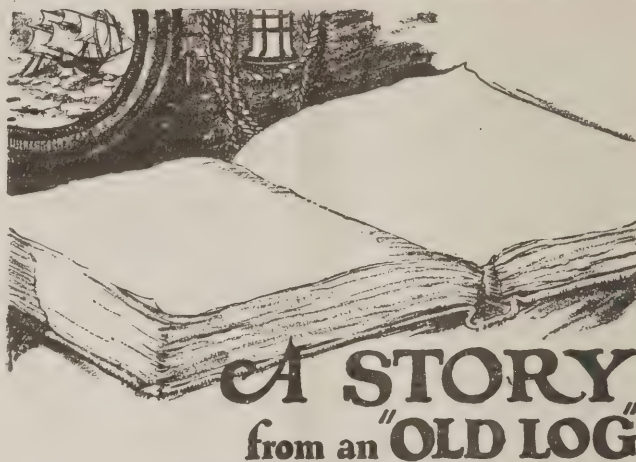
On the day these four fish were taken about 60 codfish were caught in the pound nets of this company."

The data collected with the tags returned during the summer and early fall indicate that the greater number of the tagged fish, at least the Cod, remained in the vicinity of Nantucket Shoals during this period. From late fall until early spring, however, it is expected that many of the New England fish will migrate to other points, particularly along the Long Island and New Jersey coasts. Already several tagged fish have been captured in these localities, and all fishermen, either commercial or pleasure-seeking are urged to watch for tags.

Fish tags may be returned to any of the following: Henry O'Malley, Commissioner, U. S. Bureau of Fisheries, Washington, D. C.; Walter H. Rich, 11 Exchange St., Portland, Me.; Henry F. Brown, Gloucester, Mass.; F. F. Dimik, Fish Exchange Building, Commonwealth Fish Pier, Boston, Mass.; C. J. Weber, Fulton Fish Market, New York, N. Y.

#### N. S. DRIED FISH MARKET

THE New Year has opened with a more cheerful outlook in world markets for dried fish than we have seen for some time past. It really looks today as though the dried fish market were about to settle on a new level of values that would be more in keeping than it has been, with the cost of other food commodities. Already prices in Norway have advanced about one dollar per quintal and further advances are hoped for



*By sport of bitter weather  
We're walty, strained and scarred,  
From the kentledge on the keelson  
To the slings upon the yard.*

—The Seven Seas.

What tales the old log book tells. Tales of man's ceaseless struggle against the grim forces of the sea. Staunch and tight must be the vessel that stands the buffeting of wind and wave.

## STRATFORD OAKUM

has stood the test for nearly a century. It is known on the "Seven Seas" as the best caulking material that money will buy. Be sure you get it.

**GEORGE STRATFORD OAKUM CO.**  
Jersey City, N. J.

shortly. The change came when Norway shippers suddenly realized that the world's supply of dried fish was not at the present time as large as they had thought it would be and that it now seemed probable that all the supplies held in various world markets could be sold without great difficulty. For the past two years the dried fish exporter in this and other countries has been struggling with the fact that supplies of his commodity were in excess of the world demand. No matter where he sent it he met the other fellow's competition. It was a heart breaking situation. Nobody's trade was immune from an attack. It is probably true that our exporters suffered less than those of other countries and for the reason that in the markets to which they cater largely, there is an appetite for Lunenburg fish, and Nova Scotia was the only source of supply for this particular cure. But they suffered enough and it may be that the ill effects of the competition they met from other countries will be felt for some time to come. If the influx of these new cures into markets formerly preferring Lunenburg fish has induced a change of taste it may take us some time to regain the ground we have temporarily lost. However, we are not going to worry over that prospect today, for the truth is that we are feeling cheerful about the outlook for our dried fish industry, more cheerful than we



have felt for some time. Some markets, such as Havana, we admit are still bad, but these it would seem are bound to follow in the improvement that has taken place elsewhere. Havana is depressed because of Norway competition and, already, Norway is realizing that she does not need to cut the heart out of profits in order to sell her fish. Havana should be all right before long.

The effect of the improvement in dried fish prices should stimulate a greater measure of confidence in the industry among the fishermen of Lunenburg; we should now hear less talk of vessels being sold and of men giving up fishing to try their hand at something else.

In Newfoundland the effect should be especially stimulating to new enterprise. On the Gaspé coast where last spring the fear of low prices drove fishermen into other industries the effect should be most beneficial. It is not too much to say that the year is starting splendidly. Let us hope that the record will be maintained.

—Maritime Merchant.

Teacher—"Do you know anything worse than a giraffe with a stiff neck?"

Student—"Yes sir, a centipede with corns."

Some folks have the itch for buying things they want instead of things they need. That is why they always have to scratch.

### IMPORTANT NOTICE

**O**CCASIONALLY, fish arrive at Fulton Market packed in unclean boxes or barrels. The Board of Health of the City of New York has called the attention of the Market Officials to this fact and have stated that fish received in unclean containers will be condemned by the Board of Health and positively must not be sold. Accordingly we have been requested to notify our shippers that the rule requiring clean containers will, if possible, be more rigidly enforced in the future than heretofore, and, we earnestly request that in order to prevent loss of your goods, you be most careful to comply with the Health Board's requirements as regards clean containers. The containers need not necessarily be brand new but **MUST BE ALTOGETHER CLEAN.**

### Discouraged

First Bookie—Hello, Charlie. Had any winners lately?

Second Bookie—Winners, I don't believe there are any.—Puck.

### The Trouble With Russia

The Russian people are said to be inordinately fond of moving pictures. Now we know what is the matter with them.—New York Tribune.

F. J. ROWE

TELEPHONE MAIN 8223

A. W. SULLIVAN

## ROWE & SULLIVAN

MANAGERS OF

CHESEBRO BROTHERS & ROBBINS, Inc.

BOSTON BRANCH

Consignments Solicited

Daily Returns

### Specialties at this Season

SCUP  
MACKEREL  
CODFISH  
HADDOCK  
POLLOCK

LOBSTERS  
EELS  
STURGEON  
HERRING  
HALIBUT

SALMON  
STRIPED BASS  
WHITE PERCH  
FLOUNDERS  
BUTTERFISH

All correspondence regarding market conditions, prices etc., promptly attended to

ADMINISTRATION BUILDING, BOSTON FISH PIER

BOSTON, MASS.



### ENEMIES OF FISHES

**J**OHN OLIVER LaGORCE in the December Number of the National Geographic Magazine says it is interesting to note that nature's need for females in many species exceeds the requirement for males. In the case of the Conger Eel, the ratio is nineteen females to every male, and in that of the Herring three females to every male.

The perils fish have to face are innumerable. Huxley estimates that only 5% of the Herring destroyed annually by all Herring enemies in the world find their fate at the hands of man.

The other 95% are the victims of Whales, the Porpoise family, Seals, and other Mammals, Cod, Haddock, Mackerel, Sharks, and other fishes; Gulls, Gannets and other birds, and the one thousand and one other enemies that lurk in their wake at every stage from the newly spawned egg to the adult fish.

How tremendous this toll of the other-than-man enemies of the Herring actually is, may be gathered from the statement that man himself is credited with an annual catch of nearly eleven billion Herring. On that basis, we must conclude that over two billion Herring annually fall victims to their enemies in the sea—enough to load a solid fish train reaching around the earth at the Equator.

Huxley has called mankind an Association of Herring Catchers, and if those fish be counted that are caught by fish which feed on them, and in turn feed us, he probably has not missed the mark much.

He also reminds us that single schools covering half a dozen square miles may contain more than three billion Herring, yet many schools have been recorded that covered an area of twenty square miles.

**MANY MYSTERIES OF THE SEA.** While the ocean literally teams with life, man has learned to make comparatively small use of it, and the list of fishes fit for food is infinitely longer than the list of food fishes. The things yet to be found out about marine creatures are vastly more numerous than the things already discovered.

Imagine a race living somewhere on table-lands towering above our atmosphere and possessing craft lighter than swan's-down; and then imagine

## Chesebro Bros. & Robbins, Inc.

1-2 and 3 Fulton Fish Market

### SHELL FISH DEPARTMENT

This department gives special attention to consignments of

### CLAMS (QUAHAUGS)

and will secure top market prices for your shipments.—Our trade gives us a strong and continuous demand for good, well handled

### CLAMS

OF ALL SIZES

NOTE.—Clams graded according to their sizes; namely, large, mediums, cherrystones and little necks, bring higher prices than when mixed stock is packed.

Your consignments are solicited

them landing out on the surface of the oceans of air with clouds forever shutting out all view of the earth below.

Now and then one of their craft might drop a dredge. The sounding tube might sink into the soil of a green field, or the mud of a river bank.

The dredge might capture a bumble bee or a butterfly. It might conceivably get a field mouse or a pine cone, but whatever it got, how little that would be compared to the vast number of things that would escape, and so it is with our knowledge of the sea and the vast numbers of creatures that inhabit its depths. Even on the floor of the deepest trench in an abysmal region of the Sea's bottom, where no ray of light ever reaches, where Stygian darkness is perpetual, where all but freezing temperatures never cease, and where inconceivable pressures prevail, the miracle of life still goes on.

In some of the ocean depths the pressure



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exerted would be equalized to that of a block of limestone three feet square, and six feet high, resting on a square inch of surface. A creature five feet long, with an average girth of four feet, would have to sustain a pressure of twenty thousand tons.

In size the denizens of the deep seas range from microscopic to mammoth creatures. Occasionally, huge hulks of flesh of a tough, fibrous nature, unlike that of any known creatures, are washed ashore. One such hulk was twenty feet long, forty feet around, and weighed many tons. It was believed to be a fragment of some giant of the sea floor turned loose by cataclysm of the deep.

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#### Gold Spangled Pearls Found Inland in France

PARIS.—A fresh water pearl fishery is one of the hitherto unsuspected treasures of France, according to a report by M. Henneguy to the Academy of Sciences. He said Raphael Dubois has discovered in the center of France fresh water mussels that produce pearls comparing favorably in color and brilliance with the best efforts of the oyster. As a specimen M. Henneguy exhibited a pearl of oval form with a slightly purplish tint and brilliant luster.

The microscope shows a small spangle of gold

incrusted in the pearl, and it is recalled that the Romans obtained certain quantities of gold from the sands of water courses of central France during their domination. Members of the academy are skeptical of the productive capacity of the fresh water mussel, although they regard the specimen shown as of undoubted value.

---

#### One Question at a Time

The old lady who was spending the winter in Florida was looking over an "alligator farm." She was much interested in a monster alligator, and demanded of the attendant:

"You say you don't have to feed him very often. What kind of food does he like best?"

"Babies, ma'm" replied the man mildly.

"Why, how horrible! Do you mean to say the law allows you to feed him babies.

"No, it doesn't ma'am," replied the attendant. "We feed him fish mostly, but you asked what he liked best."—American Legion Weekly.

---

#### Poor Consolation

"That girl next door has just bought the latest popular song."

"Cheer up! After she sings it, it will no longer be popular in this neighborhood."—Boston Transcript.



## THE DEALERS' PAGE

By The Stroller

### NEIGHBORHOOD ADVERTISING

(The incident related below actually occurred in a growing suburb with close to 10,000 residents, situated about twenty miles from New York City.)

The other evening at a friend's house the conversation turned to the merits of the different stores in the village. That which engaged our particular attention was a comment made by one of the ladies present regarding the one sea food store in town. She said that while the store was not attractive or neat in appearance, her family liked sea food and she had it frequently. It was her custom to call up and have her order delivered. This day she ordered scallops, and as they did not appear in due course she again took up the telephone to find out why they had not been delivered. The answer which came back over the wire was "Oh that order on . . . . Road, I don't care to bother with it". She was stunned for the moment or so, and then as she realized the curt rudeness of the answer, she 'phoned again, got hold of the proprietor and forcibly expressed her opinion of the services. His answer was that he could not fill the order because he had no scallops.

The sequel is that she now gets her fish from a chain grocery and meat store in town, and as they only carry a limited variety for the Friday trade, sea food does not appear on her table so often as it did in the past. The store lost a customer and the industry lost business. Further than that the store received some injurious advertising and the consumption of fish was also adversely affected in this particular town through the very natural discussion of the incident at neighborhood gatherings.

In analyzing this occurrence, it will be readily seen that not only was an employee, of the store guilty of flagrant discourtesy, but also that the market was lax in taking an order which they could not fill and later overlooked an opportunity to cement a customer's business when they did not call up and tell her about being out of scallops and suggest something else. Too often a store being the only one in a small town or neighborhood, feels the house-wife must come to them through necessity and that attractiveness, neatness and courteous service have little to do with the volume of business done. This is a shortsighted policy, as people don't have to eat sea food as a general thing.

Think it over, Mr. Dealer, and if at times in the daily grind of business you are inclined to let some little thing slip, stop and remember that a very small snow ball at the top of a hill oftentimes

attains huge proportions by the time it reaches the bottom. While you may not be able to trace directly the results of the attention which you give to each individual order, they are in the long run bound to find their way into your profit and loss statement.

### CLEANLINESS IN THE FISH MARKET

IT is a sad but never-the-less an actual fact that the average person in thinking of fish associates it with an unpleasant odor. It is true that fish does have a penetrating odor when cooking and that eventually some means of overcoming this must and will be found. In fact, Mrs. Evelyn Spencer, well known expert on fish cookery, has already developed ways and means of cooking fish whereby this difficulty is overcome to a great extent.

However, the inclination of the average person to associate fish with an unpleasant odor is more often a result of his or her experience with a fish market than with the actual cooking.

We used to pass a market located in a good section of one of our large cities, where in warm weather one felt constrained to stop breathing while passing the store or at least to get on the outer edge of the sidewalk. Yet the particular market handled good stock with rather attractive display. The proprietor had, however, not given the proper thought to the cleanliness and sanitary condition of his shop. Boxes and barrels in which fish were delivered were kept in the back of the store, and sometimes in plain view of the customer. Proper means were lacking for disposing of scales and other refuse quickly. Disinfectants were evidently not used. The woodwork of the store was not cleaned thoroughly and properly. Odds and ends such as pieces of burlap, old utensils, parts of packages, etc., had accumulated in his storeroom which was in the rear of the store. The proprietor was undoubtedly used to the resultant odors, but his customers certainly did not appreciate them. Sales were lost because people who would have otherwise purchased, naturally felt that fish carried were not good. This is a condition that, while emphasized in the hot weather, is present more-or-less the year around.

Your actual or prospective buyer appreciates cleanliness and sanitation. Fred Kelly in his column "Human Nature in Business" in this month's issue of 'Nations Business' remarks on the amount of money which the Nation spends in keeping clean. He says, "With the spread of industrial centers the proportion of average in-

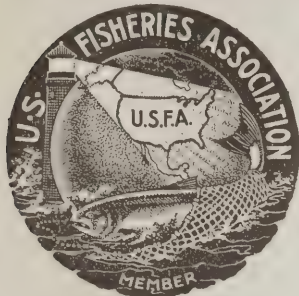
(Continued on page 15)



## U. S. FISHERIES ASSOCIATION NEWS

By L. T. HOPKINSON, Executive Secretary

### FISH TRADE SCORES EXPRESS VICTORY



**A**S a result of the U. S. Fisheries Association's appearance before the Interstate Commerce Commission at its recent express rate hearing a number of important concessions have been made on fish rates including a complete de-

nial of the Express Company's petition for an average increase of 21 per cent. Copies of the entire I. C. C. opinion are being mailed to members so that its effect on any particular branch of the industry may be determined.

In order to indicate the approximate result of the decision, Association Attorney Charles E. Cotterill says:

"As applied to the whole country there is a definite order requiring that on or before February 1st, ALL COMMODITY RATES on fish shall be reduced to the basis in effect just prior to the last general increase. Such reduction in COMMODITY RATES is about ten per cent and as stated should be made effective under the order on February 1st, 1924.

Now as to class rates the Commission's decision does not disclose on its face exactly what would be the result. There is no specific order made as to class rates but certain conclusions are expressed by the Commission with leave being granted the carriers and the public to appear before the Commission in March and to express criticism or support of such conclusions.

In effect, therefore, the present decision is only tentative so far as concerns class rates.

Should such tentative class rates become effective there would be reductions averaging about fifteen per cent throughout the territory west of the Mississippi River, reductions averaging slightly less than ten per cent throughout southern territory and increases of about five per cent in official territory.

However, in connection with such tentative decision as to class rates it is important to call attention to the fact that the Commission specifically enjoins upon the express companies the duty of establishing additional commodity rates on fish. In other words, although in official territory there would be under the tentative decision an average increase of about five per cent in class rates yet the purpose of the Commission is to take fish out of such increases and to require the establishment of new commodity rates

on a reduced basis. While it is the evident view of the Commission that the details surrounding the establishment of such new commodity rates should be worked out in conference, it is very evident the Commission would make a specific order fixing new commodity rates should the express company fail to comply with the Commission's decision.

Thus, the net result as applied to the fish industry there is to be an immediate reduction of approximately ten per cent in all EXISTING COMMODITY RATES; later on there will be decreases in southern and western territory in all class rates which would cover such movements of fish in those territories as are made under class rates; in the north it is the decision of the Commission that although class rates might be increased approximately five per cent yet that fish should not be subjected to such increase in class rates but instead should be accorded new commodity rates on a reduced rate basis.

I should say on the whole this is a complete victory for the fish industry. My only regret concerns the necessity of further proceedings before the Commission to support the class rate reductions in southern and western territories and probable further proceedings to enforce the establishment of new commodity rates on a reduced basis in the north."

### FISHERY BILLS IN CONGRESS BULLETIN NO. 1-24

**F**OR the benefit of members interested in federal legislation during the present session of Congress, the U. S. Fisheries Association will supply on request, copies of any Bills introduced in either House. To date the following fishery Bills have been introduced.

#### ALASKA:

A Bill for the protection, regulation, and conservation of the fisheries of Alaska, and for other purposes, introduced December 5, 1923 by Mr. Sutherland, H. R. 752; referred to the Committee on Merchant Marine & Fisheries.

A Bill to provide for the conservation and protection of fish in Alaskan waters, introduced December 6, 1923 by Mr. White, H. R. 2714; referred to the Committee on the Merchant Marine & Fisheries.

A Bill providing for an investigation of the fishery conditions in Alaska, introduced December 20, 1923 by Mr. Sutherland, H. Res. 107, referred to the Committee on Rules.

A Bill to provide for the conservation and protection of fish in Alaskan waters, introduced



December 20, 1923 by Mr. White, H. R. 4155; referred to the Committee on the Merchant Marine & Fisheries.

A Bill to provide for the conservation and protection of fish in Alaskan waters and for other purposes, introduced December 20, 1923 by Mr. Taylor, H. R. 4151; referred to the Committee on the Merchant Marine & Fisheries.

#### COLD STORAGE:

A Bill authorizing the licensing and control of corporations engaged in the storing of food products for interstate shipment, introduced December 15, 1923 by Mr. Owen, S. 1171; referred to the Committee on Interstate Commerce.

#### GAME REFUGE & RESERVES:

A Bill to establish the upper Mississippi River wild life and fish refuge, introduced December 20, 1923 by Mr. McKinley, S. 1558; referred to the Committee on Commerce.

A Bill to establish a sanctuary or sanctuaries for game animals and for birds and fish in the national forest reservation, and for other purposes, introduced December 20, 1923 by Mr. Shields, S. 1587; referred to the Committee on Agriculture & Forestry.

A Bill to establish the upper Mississippi River wild life and fish refuge, introduced December 20, 1923 by McKinley, S. 1558; referred to the Committee on Commerce.

#### OIL POLLUTION:

A Bill to improve the navigability of waters of the United States by preventing oil pollution thereof, introduced December 5, 1923 by Mr. Bacharach, H. R. 51; referred to the Committee on Rivers & Harbors.

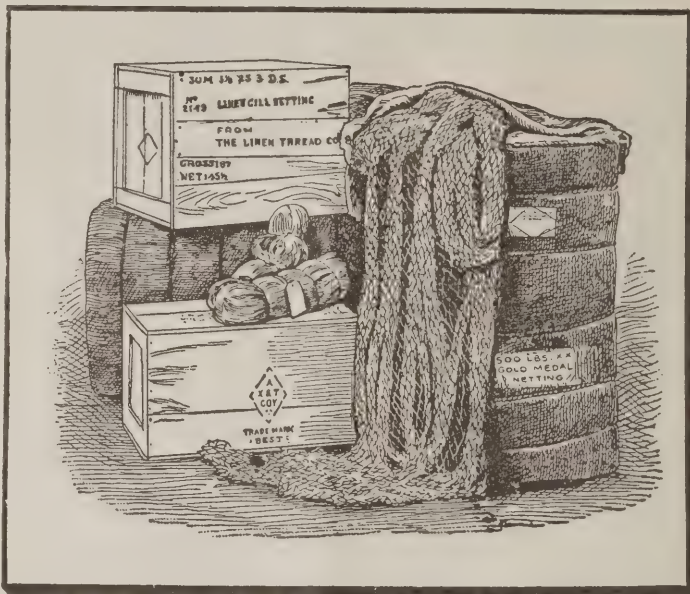
A Bill to protect navigation from obstruction and injury by preventing the discharge of oil in the coastal navigable waters of the United States, introduced December 11, 1923 by Mr. Wadsworth, S. 936; referred to the Committee on Commerce.

A Bill to improve the navigability of waters of the United States by preventing oil pollution thereof, introduced December 17, 1923 by Mr. Edge, S. 1388; referred to the Committee on Commerce.

An Amendment to S. 936, to protect navigation from obstruction and injury by preventing the discharge of oil into the coastal navigable waters of the United States, introduced December 19, 1923 by Mr. Broussard; referred to the Committee on Commerce.

#### MISCELLANEOUS:

A Bill to Authorize the development of methods of preservation of west coast fishes, introduced December 6, 1923 by Mr. Hadley, H. R. 2693; referred to the Committee on the Merchant Marine & Fisheries.



## Nets, Twines and Fittings for All the Fisheries

WHEN you buy cotton or linen netting you want and expect to get *dependable* netting. And you will get *dependable* netting if you purchase GOLD MEDAL Cotton and A. N. & T. Co. Linen Netting, as have all previous purchasers for many years.

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A Bill to regulate the shipment in commerce of canned salmon; to provide inspection, and for other purposes, introduced December 14, 1923 by Mr. Sutherland, H. R. 3668; referred to the Committee on Agriculture.

A Bill for the purchase of the Cape Cod Canal property and for other purposes, introduced December 17, 1923 by Mr. Winslow, H. R. 3933; referred to the Committee on Interstate & Foreign Commerce.

### IMPORTANT TO FROZEN FISH DEALERS

**B**ECAUSE of its importance to frozen fish dealers and cold storage warehouses the Association has placed an order with the Government Printer for a quantity of S. 1171 authorizing the licensing and control of corporations engaged in the storing of food products for interstate shipment.

Among other things the bill provides that it shall be unlawful to transfer food products to any cold-storage warehouse without first giving THIRTY DAY'S NOTICE of such transfer to the Secretary of Commerce.

Copies of this bill will be mailed to members as soon as received from the Public Printer when it is hoped that those interested will supply this office with their views so that a complete summary may be furnished to the American Association of Ice and Refrigeration.

### CLEANLINESS IN THE FISH MARKET

(Continued from Dealers' Page)

come spent in trying to keep clean becomes greater each year, for such centers mean soot, grime, congestion and perspiration. The most costly room in the average home is the bathroom. Much of our taxes goes for sewers and clean streets. No equally small surface in the world is the subject of so much expense for scrubbing and polishing as the teeth. Costs of advertising tooth-cleaning preparations run into the millions of dollars each year. The same thing is true of soap. Laundry bills are an important item in every household. In short, life is a constant struggle against the forces of dirt. True, in many respects our fight is carried on with noteworthy stupidity and inefficiency. Much of our clothing is unwashable—because of the need of wearing articles of more expensive design and material than washable goods, to meet the demands of fashion. We could wear clothing as washable as a heavy flannel shirt, but this would not be stylish. If we were scientific we would wear nothing longer than a few days without associating it with soap and water. Even our shoes might be inexpensive material that wears out quickly and is inexpensively replaced; thus they would always be newer and cleaner than shoes that have been worn since last season. However, while we might be more cleanly than

we are a vast industrial army is constantly at work trying to keep ahead of dirt, at a daily cost of millions of dollars. While it is costly it is worth the price. Cleanliness is civilization."

We honestly believe that many a fish merchant, by giving more time and thought to the cleanliness and sanitary conditions of his shop could materially increase his business and consequently his earnings. If the increase in consumption for which the fish industry is striving is to be realized, people must be induced to buy from choice and liking as well as from custom, and the conditions under which fish are handled and sold must be pleasant if this is to be done.

### CONSERVATION LAWS OF NEW YORK STATE PERTAINING TO FISH

*Lake trout and white fish*—Open season April 1st to September 30th, both inclusive. Legal length—lake trout, not less than fifteen inches and white fish not less than one and three-quarter pounds in the round. Such lake trout and whitefish may be bought and sold during the open season.

Lake trout and whitefish may be taken in Lakes Erie and Ontario in any number or quantity at any time by every person to whom a license to take such fish has been issued by the Conservation Commission, and when so taken may be possessed, bought and sold.

Lake trout not less than fifteen inches in length and white fish not less than one and three-quarter pounds in the round taken without the state may be imported into the state at any time, and when so imported may be possessed, bought and sold.

*Pike Perch*—Pike perch not less than twelve inches in length may be taken, possessed, bought and sold in any quantity from May 10th to March 1st, both inclusive.

*Blue pike, perch and sauger*—of any size may be taken at any time, or in any quantity in Lakes Erie and Ontario and Niagara River, and when so taken may be possessed, bought and sold.

*Pickarel and pike*—Pickarel and pike may be taken in any number or quantity from May 1st to March 1st, both inclusive, except in Westchester and Putman Counties, where they may be taken and possessed from June 16th to the last day of February, both inclusive. Such pickarel and pike may be bought and sold through the open season therefore.

*Great Northern pike, pickarel or perch*—in Lake Champlain and Lake George may be taken and possessed at any time.

*Short nose sturgeon*—Not less than twenty inches in length may be taken and possessed from July 1st to April 30th, any number or quantity. Can be possessed, bought and sold.

*Lake and sea sturgeon*—Not less than 42



inches in length may be taken in any number or quantity at any time.

*Muskalonge*—Not less than twenty-four inches in length may be taken and possessed, bought and sold from June 16th to December 31st, both inclusive, in any number or quantity.

*Striped bass (rock)*—Not less than twelve inches in length may be possessed, bought and sold in any number or quantity at any time.

*Smelts or ice fish*—Not less than six inches in length may be taken from the inland waters of the state and Lake Champlain in any number or quantity at any time.

*Smelts or ice fish*—Of any size may be brought from without the state, or taken within the marine district, at any time and may be possessed, bought and sold.

*Bullfrogs*—May be taken, possessed, bought and sold from June 16th to October 31st, both inclusive.

*Green and spring frogs*—May be taken, possessed, bought and sold from May 25th to September 30th, both inclusive.

*Scallops*—Measuring two inches from the middle point of the hinge to the middle point of bill or lip may be taken from September 1st to March 31st, both inclusive, and when so taken, may be possessed from September 1st to April 15th, both inclusive.

## Salmon Pack in Alaska To Exceed 5,000,000 Cases

CORDOVA, Alaska.—The total salmon pack in Alaska for 1923 will exceed 5,000,000 cases, it was estimated by E. M. Ball, assistant fisheries agent for southeastern Alaska. Only two seasons produced an output larger than that of 1923, he said. A total of 5,922,330 cases were packed in 1917 and 6,677,569 in 1918.

This year's large pack, Mr. Ball said, was due to increased production by canneries in southeastern Alaska. In the Bristol Bay district, southwestern Alaska, the pack this year was approximately 1,200,000 cases, compared to 1,474,221 last year, and in central Alaska the pack for 1923 was 914,000, compared with 1922's total of 1,032,000.

## WHALE OIL NOW USED TO MAKE MOTOR CARS GO

NEAH BAY, Wash.—The northwest whaling fleet has just returned to Vancouver island ports after a fairly successful season in the Pacific Ocean and Bering Sea. Three hundred and seventy whales were caught.

The value of the whaling products is 30 per cent, more than a year ago, due to the use of the heavy oil in the automobile industry. Whale hide gets much attention from tanners, who use it for trunks, brief cases and upholstery.

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# Atco Fisheries News

VOL. III

No. 10

FEBRUARY, 1924

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## Two Bad Bills

NOT the least of the tasks of the United States Fisheries Association is the job of combating bills introduced in the Federal House and Senate. Two bills of a character injurious to the fisheries industry will shortly come up for hearing before the Senate Committee on Interstate Commerce.

Senate Bill No. 429 provides, among other things, that fish shall not be sold if kept in storage for a longer period than two months, and that no storage fish shall be sold except in a frozen condition. Penalties of the greatest severity are provided, running as high as ten years' imprisonment, thereby placing offenders under the act in the same category as counterfeiters, robbers, and those who commit forgeries and manslaughter.

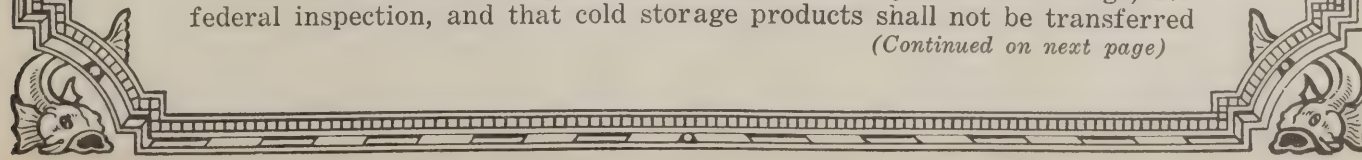
The passage of this Bill would deal a death blow to the already staggering fisheries industry. If enacted into law every fresh fish refrigeration plant would promptly close its doors. The freezer plant is the great price stabilizer. It is the sole market for surplus product. Except for it a hundred million pounds of fish would be dumped each year, and the fisherman would not receive a penny for this enormous tonnage, produced as a result of labor and hardship unknown to any other trade or occupation. This condition would apply to marine food of practically every variety.

To-day the tonnage of fish in refrigeration plants is about fifty million pounds. Inasmuch as practically all this great tonnage has been in storage for more than two months, none of it can be sold if the bill is passed, and, hence, the total cost of the product, plus the transportation and other charges, will be a total loss to the owners. Every individual at all conversant with the habits of fish knows that they are most abundant during the warm months, and it is during this period of heavy production that they must be frozen and stored, and that they must be sold during the winter months when fish are scarce. Permission to store for two months is little better than permission to store for two days.

Upon what theory a two-months' storage period was hit upon is something of a mystery. No such limitation exists in any country in the world. Scientific authorities, governmental boards and investigating commissions in this country and in Europe agree without exception that fish can be kept in cold storage for long periods before becoming unfit for use as food. Proof of this appears from the fact that countless millions of tons of frozen fish, held in storage for many months, have been consumed without any result to the consumer other than that he has been well nourished therewith.

Senate Bill No. 1171 provides, among other objectionable things, for federal inspection, and that cold storage products shall not be transferred

(Continued on next page)





from one warehouse to another without first giving thirty days' notice to the Secretary of the Department of Commerce.

The principal objection to this bill is the provision for thirty days' notice. If a buyer in one city desires a carload of frozen stock obtainable only in another city, is there any reason why he should be required to wait a month for delivery? This provision places an artificial limitation upon trade that is very detrimental, and which does not exist with respect to any other commodity. Goods should be permitted to flow freely from the place of surplus to the place of shortage and demand. As to inspection, every freezer in the country is subjected to scrutiny by the State, and to duplicate this, with probable conflicting directions from the two authorities, would be detrimental to the trade.

It seems a pity this impoverished industry should find it necessary to expend its meagre funds in combating bills such as the two above cited. The fisherman is a long-suffering individual. His is the most ancient craft in the world. When prehistoric man was providing his food from the natural resources of the fields and forests, he augmented his supplies from the animal life existing in the pools and streams. After a time came agriculture. Both occupations provide that subsistence without which civilization in its present form could not exist. Governmental support should be accorded as freely to the fisherman as to the farmer. Unfortunately, however, the better organized agriculturists make their power felt in the legislative halls, while the man in the boat remains silent even under practically intolerable conditions. In the case of the bills criticized in this article, we doubt if their authors realize the effect of their provisions on the industry.

Every fisherman should write or telegraph to the representative from his district, and the two senators from his State, protesting against the passage of the two bills above described, mentioning their numbers as Senate Bills No. 1171 and 429. *Do this at once.* Don't leave it to the other man. Volume counts. Every letter has its effect. Don't delay. Help yourself and the industry by sending your messages immediately.

#### TARIFF DECISION PUTS HERRING AND SMELTS ON FREE LIST WHETHER FRESH OR FROZEN

THE decision of the Board of General Appraisers in New York covering the protests of duty on Smelts and Herring imported into the United States from Canada is of great interest to the importers of these fish as well as to the shippers in Canada.

On December 5th, 1923, a hearing was held before the Board of General Appraisers. The importers asked for judgment on the principle ground that Smelts are entitled to free entry under Paragraph 1656 of the Tariff Act of 1922, which reads: "Fresh Sea Herring and Smelts and Tuna Fish, fresh, frozen, or packed in ice." The government maintained that the use of the word "fresh" is limited by the language of the Act to Sea Herring and Smelts, and only covers Tuna Fish when fresh or packed in ice. The testimony of the editor of the *Atco Fisheries News*, who was the only witness called, brought out the fact that natural frozen fish are termed fresh fish. The word "fresh," when used in connection with fish, applies generally to all fish not salted, smoked or cured.

The decision of the Board in rendering judgment for the importers states there is nothing in the punctuation of the Paragraph to justify a distinction between the application of the word "fresh" to the varieties mentioned, and we think by the language used Congress plainly intended to admit free of duty, Sea Herring, Smelts and Tuna Fish, frozen or packed in ice, the general

expression to that effect being plainly intended to include them all.

While the importers protested the payment of duty on each consignment of Smelts and Herring, the hearing was arranged by the U. S. Fisheries Association, through the Middle Atlantic Chapter. The favorable decision can rightly be credited to the activities of this local organization.

#### VICIOUS LEGISLATION

A BILL introduced in the New York State Legislature, known as Number 309-411, provides that no license shall be issued to operate nets, traps or other devices for the capture of food fish for commercial purposes in or from any of the salt waters of the marine district within the three-mile limit. This bill, if it becomes law, will prohibit the handling and sale of any salt water fish caught in the waters of New York State, and place in the hands of a Conservation Commission arbitrary powers governing the packing, handling and sale of fish imported into New York State from any other state or country. It would also mean a practical confiscation of millions of dollars worth of fishing equipment, and taking away the means of livelihood of several thousand persons directly dependent upon the fisheries in New York State.

A public hearing is to be held by the Committee on Conservation on Wednesday, February 20th, at which time a delegation of fishermen from the marine district, together with representatives of the wholesale and retail dealers will enter protest against the passage of the bill.



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| Eels                | Mullet           | Flounders   |
| Weakfish            | Butterfish       | Fluke       |
| Sea Trout           | Croakers         | Halibut     |
| Smelts              | Sea Bass         | Spots       |
| Sheepshead          | Spanish Mackerel | Red Snapper |

Strawberry Bass (Mutton Fish)

## FRESH WATER FISH

|            |                   |              |
|------------|-------------------|--------------|
| White Fish | Blue Pike         | Mullet       |
| Cisco      | Yellow Pike       | Pickrel      |
| Herring    | Sauger Pike       | Yellow Perch |
| Sturgeon   | Smelt or Ice Fish | Carp         |
|            | Spoonbills        |              |

## SPECIALTIES

|                  |            |             |
|------------------|------------|-------------|
| Lobsters         | Shrimp     | Crab Meat   |
| Clams (Quahaugs) | Scallops   | Caviar      |
| Craw Fish        | Hard Crabs | Periwinkles |

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**NEW YORK**

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## The Atco Fisheries News

PUBLISHED BY

THE ATLANTIC COAST FISHERIES CO.

16 EXCHANGE PLACE, NEW YORK CITY

Owning and operating the following companies  
in New York

CHESEBRO BROTHERS AND ROBBINS, INC.

1, 2 and 3 FULTON FISH MARKET

FULTON MARKET REFRIGERATING CO.

295 to 307 WATER STREET

Edited by J. H. MATTHEWS

February, 1924.

### BOOTLEGGING BLAMED FOR FISH SCARCITY

In a recent issue of a New York newspaper, an article appeared under the heading "Bootlegging Raising Price of Foods in New York." The article goes on to state that rum-running has become more profitable than fishing and as a consequence the number of fishermen engaged in this nefarious traffic, and the catching of fish has diminished to an alarming extent.

When articles of this kind appear in the public press they are read by thousands of people who are not familiar with conditions and public opinion becomes wharped. The popular impression is that our fishermen have ceased buying nets and lines for the more lucrative occupation of running the rum blockade.

There are fishing vessels engaged in running liquor to our shores. These vessels are chosen for the business by reason of their speed, their sea-worthiness, their ability to hang to an anchor, and the roving commission which a fishing vessel enjoys, but their owners and crew are not fishermen. The vessels have no fishing gear aboard, and the ports they hail from are not American ports, so these packets can be ruled out. They draw no American fishermen away from their business, and do not affect the fish supply unless it be that of some other country.

There are, undoubtedly, a few inshore fishermen engaged in what is known as bottle-fishing, but these fellows in practically every case are the small fry men, whose production of fish amounts to little, and whose vested capital is small. No fisherman with any standing in his community would risk his reputation and liberty in breaking the law. The fishermen of Long Island and the Jersey coast have thousands of dollars tied up in pound nets and equipment; they are responsible men, solid citizens, and in many instances, leaders in their communities. A check-up of the fishermen from Montauk Point, L. I. to Cape May, N. J., showed that none of the

responsible fishermen along that stretch of beach is or has been engaged in the liquor traffic.

Articles of a nature derogative to the fishing industry appearing in the public press should be answered in those same columns stating facts as they exist. Our industry knows that an impartial and searching investigation would clear it of such charges.

### TO REMOVE HALIBUT DUTY

The Fish Packing Union of Prince Rupert, B. C., has passed a resolution urging the Dominion government to negotiate with the United States to remove the two cents duty on Halibut. The Union is also opposed to the closing of Prince Rupert to United States fishermen.

### FISHERIES BUREAU EXPERT HERE

Mrs. Evelyn Spencer is using expert salesmen's methods in bringing fish before the housewives of New York. The Fishing Gazette says, "with so many avenues of effort open to cultured women now-a-days, it is a matter for speculation as to why Mrs. Spencer should have picked upon the lowly fishing industry as a subject for uplift. Perhaps it was because it needed it so badly, or because it held a fascination for the constructive ideas of an intelligent woman. Very few of the sex have interested themselves in the problems of the fishing industry, and, frankly, this has had much to do with the non-progression of the business. Our industry has always been a man's business, yet we sell our product to women very largely, and one of our troubles with this man's business of ours is that we do our selling and marketing from the masculine point of view. If we had used our gray matter a little more in the past, every man in the distributing and retail end of this fish trade should have taken his women, wife or sister, into business with him and listened to their ideas as to how fish should be marketed. If this had been done, Mrs. Spencer would have had no incentive to become "The Fish Evangelist."

Mrs. Spencer became interested in the fish business many years ago. Her interest began at the cooking end. On this subject she is THE authority, while her book "Fish Cookery," which she wrote in collaboration with Prof. John N. Cobb, is the standard everywhere, containing as it does some 600 recipes. Mrs. Spencer is a practical cook. She can prepare any kind of fish and any size meal, but Mrs. Spencer is no glorified lady chef. She is practical because it is necessary to know what she is talking about, and when Mrs. Spencer begins to talk on the subject of fish, she invariably holds her audiences fascinated.

As a speaker she is fluent, precise in diction, humorous and pleasant of tone. She is gifted with a motherly charm that commands the re-



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Best Preservative for Fishing Nets.

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spect of the young housewives, and they are the ones that require conversion most in this age of delicatessens and canned food.

When Mrs. Spencer enlarges on the pleasures of "cooking your own," the youthful matrons are simply screaming to start in juggling the pots and pans. During the war Mrs. Spencer proved her abilities demonstrating and lecturing throughout the States, and was one of Mr. Hoover's most valuable aides. The work she did then inspired the Bureau of Fisheries to secure her services once more for the purpose of stimulating fish consumption of the present day.

That Mrs. Spencer has been successful in her campaign in New York is proved by the fact that she has been photographed by the big photo agencies, she has been interviewed by the staffs of big dailies, her messages have been syndicated from coast to coast, she has been featured in the Sunday supplements, and has delivered her "Eat More Fish" talk over the radio, in addition to being invited to write for magazines and lecture and demonstrate before various organizations. Mrs. Spencer has found a worthy assistant in the New York area in Mrs. Ida B. Vail. Mrs. Vail hails from a fishing port on Long Island. She can not only catch fish, but cook them. The aid that Mrs. Vail has given to Mrs. Spencer has been invaluable, and she will remain in New York as Mrs. Spencer's disciple, carrying on the work of interesting the housewives to know fish and to eat more of it. *The Atco Fisheries News* congratulates the fishing industry in having two such able and competent women to carry out the much-needed work of publicity and education.

## TAGGED SALMON RECOVERED IN SIBERIA

THE following interesting letter, dated October 28, 1923, has been received by the Bureau of Fisheries from the Far Eastern Bureau of Fisheries at Vladivostok:

On August 18 of this year, in the river Pan-kara in the district of Karagin, on the eastern shores of the peninsula of Kamchatka, a fish with the mark "U. S. B. F. No. 10358" was caught. The local residents did not pay any attention to this mark, and the fish was cleaned and salted, and in this form it was discovered by the agents of the Far Eastern Fishery Board at Vladivostok.

This fish, as far as we can judge in its salted

state, was of the family "*Oncorhynchus keta*," in all probability a male. The length of the fish is 59 centimeters, and it was in the spawning stage, as it was in the "wedding dress" (changed color) and had grown teeth.

This fish, which is recorded as *Oncorhynchus keta*, was tagged in a salmon trap off the north shore of Unga Island, Shumagin Group, Alaska, on July 4, 1923. It was one of the 10,000 salmon tagged by the Bureau of Fisheries south of the Alaska Peninsula during the last season in an endeavor to throw light on the movements of salmon in the sea, and the information that since then it traveled to the Siberian coast is indeed of great interest.

## A FISHERIES EXPERIMENT STATION FOR THE COAST OF WASHINGTON

In the Senate of the United States on January 3, 1924, Senator Jones, of Washington, introduced a bill (S. 1716) providing for the establishment on the coast of Washington, at a site to be selected by the Secretary of Commerce, of a fisheries experiment station at a cost not to exceed \$100,000.

The purpose of the station, as indicated in the bill, is "to aid in acquiring and diffusing among fishermen and those engaged in the fishery industries useful and practical information connected with the fisheries, the method of capture of fishes, the handling, curing, and preparing of fishery products, and the methods of utilizing fishery products heretofore unutilized or wasted, and to conduct scientific investigations and experiments respecting the principles and application of science in relation to the fisheries."

## CHESEBRO BROTHERS & ROBBINS, Inc.

1-2 and 3 Fulton Fish Market

## SCALLOPS

ARE NOW IN STRONG DEMAND

Your consignments are solicited



## ASSATEAGUE INLET OPENING IS URGED

**Shipping Men Want Harbor Used in Case of Storm Restored at Once—Breakwater Construction Is Held Necessary to Prevent Blocking of Entrance**

A PETITION requesting an appropriation for the purpose of constructing a breakwater at Assateague Inlet, Virginia, for the protection of coastwise shipping has been presented to Congress by a group of Atlantic coast shipping interests headed by Captain James E. Hughes, of the Hughes Tow Boat Office of Philadelphia.

The amount required for the construction of the breakwater and for otherwise improving the inlet, is not specified in the petition, it having been suggested that Congress base the appropriation on the reports of the United States Corps of Engineers of Wilmington, who are now at Assateague Inlet, making observations.

Pressure is being brought to bear on Congress by shipping interests representing more than \$300,000,000 worth of coastwise vessel property to persuade the granting of an appropriation and the immediate beginning of work on the breakwater and other improvements needed to make the harbor serviceable.

Until several years ago, Assateague Inlet was the only harbor between the Delaware Breakwater and Norfolk. It was a haven of refuge for ships traveling up and down the Atlantic Coast when a sudden gale or storm arose forcing them to seek safety. In recent years, however, large deposits of sands caused by the action of the seas have blocked entrance to the harbor and have not only rendered it useless to the coastwise trade, but have wiped out the only port in which to weather sudden storms along a dangerous section of the coast.

The loss of nearly a score of lives and hundreds of thousands of dollars worth of vessel property and their cargoes has been laid to the absence of a harbor of refuge in a section of the Atlantic coast where fierce storms are sudden and frequent. Before the blocking of Assateague Inlet, it was an easy matter, the ship-owners hold, for their vessels to make for the harbor and await the end of the storms, but with the shoaling of the inlet a vessel must either return to the port from which it started out or risk destruction.

A committee composed of vessel owners, ship brokers, vessel agents, masters, pilots, engineers, maritime insurance agencies and other shipping interests engaged in operating ships in the coastwise trade has been organized to push plans for the reclamation of the inlet by the construction of a breakwater.

This committee, of which Captain Hughes is chairman, has distributed charts among Senators, Representatives and various marine bodies along the Atlantic coast showing the inlet as it was before it was rendered useless by the sand deposits and the condition in which it now is in.

This measure should receive the wholehearted support of the fishing industry along the entire Atlantic seaboard. The harbor would furnish a haven in case of storm for the hundreds of fishing boats operating in that section. A later development might make the port an important shipping point for fish if railroad facilities could be extended.

## N. S. FISH NEWS

There are still a few little things in the dried fish situation that are not altogether to our liking. One is the poor return on consignments made to Porto Rico; the other the cut prices of Norway in competing for trade in Havana. The former we suspect will correct itself very shortly, because at least so far as Halifax is concerned, there is little or no stock suitable for Porto Rico to be shipped, and we suspect that Lunenburg shippers, seeing the poor returns from recent account sales, will be disposed to go slow, until the market improves. As for the second, the competition of Norway in the Havana market, no one appears to be able to predict how long this will last, though it looks like an unnecessary bit of sacrifice on Norway's part, considering the prices obtainable in other world markets. One cannot help being suspicious that this competition is being made with the intention of discouraging other fish producers who are invading that market. There would seem to be no necessity for Norway making sales to Havana at present figures, because she is able to secure higher prices nearer home.—Lunenburg Progress-Enterprise, February 6.

Another trouble in this world is that fathers are the only visible means of support of too many young men.

# Fish Nets and Fishery Supplies

There is SAFETY and SATISFACTION in buying from

**W. A. AUGUR**

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FULTON STREET**

**NEW YORK**



### NEWFOUNDLAND CODFISH

Reports from St. John's, N. F., state that the marketing of fish this season will be far more satisfactory than last year. For the past few weeks foreign markets show a more firm aspect and prices have increased for shore and Labrador fish. The demand is much better than for the same period last year. The catch was a good deal less than 1922 and the export greater, while there are good prospects for January and February, the exporters believing that there will be an increase of 50 per cent. There is also activity in the Brazilian market, and Lunenburg is reported to be cleaned out of fish. It is now believed that by early spring, little fish will be left in the country. Conditions for supplying the 1924 voyages will be better than for the past three years.

### COLLEGE OF FISHERMEN

Thirty-six students attached to the University of Washington are enrolled in what is believed to be the only college of fisheries outside of Japan.

For first-hand study of the propagation, capture, handling and marketing of fish, the Fisheries College of the University of Washington has access to the fisheries of Puget Sound and Alaska, both notable for salmon, where there are many fishing vessels, canneries, cold storage plants and fertilizer factories.

In Washington the counties, the State and Federal Government operate numerous hatcheries where salmon and trout are propagated. The halibut industry centres in British Columbia, Northern Washington and Southeastern Alaska.

### FISHERY MATTERS IN CONGRESS

In the House of Representatives of the United States on December 6, 1923, Representative Hadley, of Washington, introduced a bill (H. R. 2693) to authorize the development of methods of preservation of west-coast fishes, under the direction of the Secretary of Commerce. The bill provides that the cost of such investigation for the fiscal year 1924 shall not exceed \$50,000.

Science is forever finding new ways to make our existence more pleasant. A machine has been perfected that will clean more codfish in an hour than sixty men could clean by hand. Thus the fishermen can devote all their time to fishing, and by the aid of the machine, you will be able to enjoy sixty times more codfish in future than you have in the past.—Kansas City Star.

### Never Thought of That

Mother—"There, now, I've read you the whole story of the ark and you must go to sleep."

Tommy—"But what would have happened if Noah had sent out a seagull?—The Humorist

### TAKING CENSUS OF THE OCEAN

THE study of the sea and its inhabitants, a science given the formidable title of "Oceanographical Research," demands many strange devices and unlimited patience. The principal object of this branch of study, apart from charting currents and laying out the topography, is the study of the fish, particularly the food varieties, as to habitat, migration and transplantation.

To make accurate findings the most detailed tests are used. Bottles, containing cards in many languages, are sealed and set adrift; their discoverer is asked to notify the Bureau of Fisheries as to the date and place of their recovery, thus giving a fairly close approximation of the movements of the surface water. By means of similar bottles, weighted so as to sink and equipped with a long wire "tail" to prevent actually settling to the bottom, a study of underwater drift is made. The bottles are recovered in the course of dredging or deep-water trawling.

To obtain samples of the bottom a special drag-net is used, to entrap the smallest of the ocean life. This is particularly valuable in determining the fish spawning grounds, which may be estimated by the number of eggs of various sorts drawn up by the net. To avoid the eggs being forced out of the net by its moving too rapidly through the water, a counterweight is attached to the net line so that it is drawn to the surface very slowly.

By the use of a bottle which may be automatically closed at any desired depth samples of water from any level may be obtained. The bottle, which is a cylinder open at both ends and equipped with valves, is sent down on a wire; when it reaches the depth desired, a brass weight is slid down the wire, which strikes a trigger and releases a powerful spring which snaps the valves shut. The bottle is then drawn to the surface and its contents analyzed.

The leads used for sounding are equipped with dials actuated by the lead line as it runs out, which accurately records the depth. There is also a current meter and a drift meter attached to the dials, which facilitate careful calculation of the actual depth to which the lead has sunk.

Fish caught in nets are marked so that when caught later note may be taken of their growth and the probable extent of their travels. The mark consists either of a piece of celluloid bearing the number of the fish and snapped around his body close to the tail by means of an elastic waterproof cord, or a button attached to a fin or gill cover by means of silver wire. Fishermen, finding a marked fish in their nets, send the details of his capture to the board.

The immense amount of detailed material accumulated in this manner gives, when boiled down and correlated, surprisingly accurate statistics concerning the depths of the sea.



## BLIND FISH IN GREAT NUMBERS IN GALILEE

Perch-like fish, one reads, exist in great numbers in Galilee, shoals more than an acre in extent being seen sometimes. They are preyed upon by pelicans and crested grebes. The latter, being unable to catch and eat large specimens, often pluck out and eat both of their eyes. The sockets heal and the fish thrive fairly well in spite of their blindness. Swimming in large schools near the surface, however, they are easy prey for the fishermen who, working from boats or the shore, catch them in nets. It is customary for a lookout, stationed at an elevated point on shore, to watch the movements of the fish and direct the maneuvers of the fishermen. As the bottom is strewn with stones, the fishermen are obliged frequently to dive to free the nets.—The Home News, February 6, 1924.

## DISCOVERS A FISH THAT SHOUTS AND CARRIES ITS OWN LIGHTS

ST. LOUIS, Dec. 29.—Before the Federation of American Societies for Experimental Biology, Dr. C. W. Greene, of the University of Missouri, told today of a newly discovered illuminated fish which shouts as it swims.

The fish was discovered in the waters of Monterey Bay, California, and has been named "Poric thysnotatus." Because of the peculiar construction of its swim bladder, it is able to shout, he said. The bladder is U-shaped, each leg about the size of a man's finger. Between the two legs is a membrane having a small hole.

When the shouter bears down upon a smaller fish it drives some of the gaseous contents of the bladder from one end to the other, producing the noise. The swim bladder contains a gas with a larger percentage of oxygen than atmospheric air, sometimes as high as 50 to 80 per cent. oxygen. Hundreds of tests were taken to determine that fact, Dr. Green said.

The fish bears 350 gleaming phosphorescent lights, he said.

## L. T. HOPKINSON REENTERS THE GOVERNMENT SERVICE

L. T. Hopkinson, a former employee of the bureau and subsequently secretary of the United States Fisheries Association, has been appointed special expert by the tariff commission. While in the bureau's service, Mr. Hopkinson made a series of fish-market surveys of certain primary distributing markets which attracted much attention and have been widely quoted. In his new position Mr. Hopkinson will handle the fishery schedules and other subjects pertaining to the fisheries. He succeeds Mr. Radcliffe, who was in charge of this phase of the work of the tariff commission from November 15, 1922, to November 1, 1923.



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A staunch tight vessel is a joy forever. Every true sailor man loves to sing the praise of such a craft. Every old timer knows that

## STRATFORD OAKUM

is the best caulking material obtainable. Its superiority has been proved by nearly a century of service. Be sure you get it. Do not accept a substitute.

**GEORGE STRATFORD OAKUM CO.**  
Jersey City, N. J.

## SMELT (Osmerus Mordax)

THE Smelts are structurally akin to the Salmons, being largely like them except in size. The other chief difference is in the form of the stomach, which, in the Smelts, is a blind sac, with the two openings close together, while in the Salmons it is siphon-shaped. All of the species are small and most of them stick strictly to the sea, although a few go up rivers to spawn, after the fashion of the Salmons. All of the abundant species are edible, the flesh being extremely delicate and often full of fragrant, digestion-aiding oil.

The leading American Smelt is *Osmerus mordax*, a shapely little creature that is rarely longer than 10 inches. It ranges along the coast from the Virginia Capes to the St. Lawrence Gulf, and enters the streams and brackish bays to spawn during the winter months, when it is taken in great numbers with hook and line and in nets.

In going up streams some of the Smelts have lost their way and become landlocked in numerous lakes such as Champlain and Memphremagog.

The fishermen take vast quantities of them during the winter, most of which are frozen and



sent to the larger cities. Those that are not frozen are termed Green Smelts and are rated very high on the scale of finely flavored fish. Shrimps and other small crustaceans form the favorite food of this species.

Captain John Smith, of Jamestown fame, wrote in 1622 that there was such an abundance of them that the Indians dipped them up from the rivers with baskets used like sieves.

Another Smelt that belongs in the fine-food category is the Capelin, found from Cape Cod to the Arctic on the Atlantic coast and in Alaskan waters on the Pacific. Its eggs are deposited in vast quantities in the sands along the shore. These, washed up on the beaches, present the appearance of masses of little fishes, eggs, and sand. Hatching takes place in about thirty days, and the youngsters ride the first waves out into the sea.

Still another Smelt that meets with favor wherever it abounds is known as the Eulachon or Candlefish (*Thaleichthys pacificus*), which lives in great numbers on the Pacific coast from Oregon northward. It is said to be unsurpassed in delicacy of flavor, which is described as exceeding that of any Trout. It is remarkable for its extreme oiliness, which is so great that when dried and a wick put into its body, it serves as a candle; hence its name. The oil is sometimes

extracted and used as a substitute for cod-liver oil. At ordinary temperatures it is solid and lard-like in its consistency.

## BABY PIKES DEVOUR

### THEIR NEAR RELATIVES

The common pike, familiar to every freshwater fisherman, is one of the most ruthless and cold-blooded fishes in existence.

Most others of his predacious kind will eat dead meat, according to Detroit News, but the pike preys entirely upon living things and regales himself with a wide variety of animate tidbits, including fish, eels, rats, mice, ducklings, water-hens and frogs.

Within a few weeks of hatching, baby pikes will eat minnows half again as large as themselves, having previously eaten all their little brothers and sisters not so well developed as they.

They have rapid digestions, which put a fine edge on their appetites, and it is not uncommon for them to devour two or three times their own weight in small fish in a single day.

The pike does not often follow his prey, but follows the ambush method, lying in the reeds and darting out on any appetizing creature that happens along.

A fellow who takes an interest in the business soon owns an interest in it.

F. J. ROWE

TELEPHONE MAIN 8223

A. W. SULLIVAN

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WHITE PERCH  
FLOUNDERS  
BUTTERFISH

All correspondence regarding market conditions, prices etc., promptly attended to

ADMINISTRATION BUILDING, BOSTON FISH PIER

BOSTON, MASS.



## DOMESTICATING THE OYSTER

By WILLIAM FIRTH WELLS

**T**HE domestication of the oyster by the New York State Conservation Commission appears to have been accomplished. For a thousand years, oyster culturists have depended upon nature's fickle mood for their supply of seed. By devising collectors on which the drifting baby oysters could attach, the greatest American fishery has been developed. Since the oystermen have no control over the source or distribution of this spawn, this "set," as the spawn is called after it attaches, has been at best uncertain, and the industry has been a continual gamble. During the last ten years the demands have surpassed nature's limit, and the oyster has been repeating the history of the bison and pigeon. A million dollars in rentals of planting ground have directly been lost to the states, many millions more suffered by the industry, and the increased price of oysters have taxed the public millions more.

In order to remedy this acute situation, the New York State Conservation Commission has been conducting an Experimental Shellfish Hatchery at Bayville Bridge, Long Island. Ever since Prof. W. C. Brooks of Johns Hopkins University showed in 1879 how easily millions of eggs could be artificially fertilized and carried through the initial stages of development, it has been the dream of biologists to propagate oysters as other fish are propagated. The incentive was indeed greater, because since oysters are stationary animals after they "set," they can be cultivated as farm crops to great commercial advantage.

The minute size of the delicate free swimming larvae has been a serious obstacle. It was not until 1920 when Wm. Firth Wells, Biologist to the Commission, applied centrifugal principles to concentration of the larvae that the setting stage was finally reached. Since then effort has been directed to development from laboratory to commercial methods. Such practical equipment as would be required has been successfully tested out, and it is hoped during the coming season to operate the hatchery on a large enough scale to prove the commercial value of the method to the industry.

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### SHELL FISH DEPARTMENT

This department gives special attention to consignments of

### CLAMS (QUAHAUGS)

and will secure top market prices for your shipments.—Our trade gives us a strong and continuous demand for good, well handled

### CLAMS

OF ALL SIZES

NOTE.—Clams graded according to their sizes; namely, large, mediums, cherrystones and little necks, bring higher prices than when mixed stock is packed.

Your consignments are solicited

Although the principal demand at present is to increase the yield of seed, undoubtedly the next step will be to improve the quality of oysters. The selection of breeding stock will inevitably lead to favorable varieties, as this has always followed the domestication of animals and plants. True domestication is not complete until such control is within the power of the culturist. Experiments along this line have been very encouraging, and it is not too much to expect that we shall some day select shellfish varieties as we do oranges or grapes.

### Rough on Daddy

Mary's father had denied her a pleasure which she had confidently expected to enjoy. That night, when she said her prayers, at her mother's knee, she concluded with this petition:

"And please don't give my daddy any more children. He don't know how to treat those he's got now."—Exchange.



## DO YOUR DORIES LEAK?

### JEFFERY'S WATERPROOF MARINE GLUE

Each grade is for a different purpose. **IT IS IMPORTANT THAT YOU USE THE GRADE WE RECOMMEND.**

Any old boat, so long as the frames are in fair condition, can be made water-tight by following the instructions in the above booklets. This applies to anything that floats, from a canoe to a yacht, wood or steel. Put your leak troubles up to us; we will help you to stop them.

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Send for Booklets—"How to Make Your Boat Leakproof" and "Marine Glue—What to Use and How to Use It."

In ALL THE VARIOUS GRADES



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**CORAL****A Semi-Precious Stone Treasured Throughout the Ages**

OF all the beautiful things "in the heavens above, or the earth beneath, or the waters under the earth," none perhaps is more interesting or lovely than coral. As children, how many of us have been fascinated in days gone by when in someone's old-fashioned parlor or "settin'-room" we have seen on a high mantel-piece sprays of branch coral, white as snow and as graceful as a deer's antlers.

Scientific names add no beauty to such wonders of nature. Coral means "stone." Species familiarly known are fan corals, branch, brain, feather and plume corals. These range in color from pure white, flesh and rose to deep red and purple or violet, with here and there a yellow or black specimen. Yellow corals are rare, and the black is especially prized by collectors. White pink and red are the better known. All are formed by individual colonies of polyps, often incorrectly called coral insects.

Not until 1723 was the polyp discovered by a French doctor to be an animal organization of a lower order instead of some under-sea plant or insect, as was formerly supposed. Coral-produc-

ing polyps deposit a horny matter which assumes a variety of beautiful forms. The polyps increase like plants, from seeds, many young polyp buds springing from a parent polyp. The coral colony attaches itself by a disk-shaped foot to rocks and stones. The petrified bodies of coral polyps massed, through generations, one upon another, form islands and reefs in warm, clear sea water.

In its growing state coral is soft and of velvet-like texture, but when exposed to the air it hardens and sometimes changes color. Its growth depends upon the depth of the waters in which it is found. The formation of a single piece may require from ten to thirty years.

The red, or precious, coral, growing in branch form, is for the most part found in the Mediterranean Sea. There it is "fished" almost exclusively by Italians, who also have a monopoly of working it. One famous bank of coral extends from Sicily to a point south of Messina, and is divided into ten parts, one part being fished each year. Red coral is also found in the Persian Gulf and neighboring waters. Coral ornaments used by the Gauls and other ancient people are preserved in European museums.

The coral used for decoration is soft enough to be worked with knife or file or turned on a lathe. Red coral ranks as a semi-precious jewel.



There are over sixty shops in Italy, with a force of 6,000 expert coral workers. Strings of coral beads have been turned out in Italy for hundreds of years. The celebrated John Hoppner painted a charming portrait of the Countess of Oxford wearing a valuable necklace of red coral.

As to its intrinsic value, the dowager queen of Italy is said to have owned a sun-shade with a handle of solid red coral worth \$1,800. A string of beads shown in Berlin some years ago was valued at several thousand dollars.

There is a Chinese legend of a maid who mourned a poet-lover, driven from her side by cruel brothers. One morning she found a rose growing in her garden, and knew at once it was her reincarnated poet. Day by day the petals fell until there remained but the core. This the maiden plucked, and it lay in her hand—a pale pink bead of coral. The rose blossomed again and again, and each time the forlorn maiden plucked out the heart and hid it near her own. Then she strung the hearts of the rose on a golden chain and called it her “necklace of endless sighs.”—The Mentor.

### BAY OF FUNDY TIDES

*From the Christian Science Monitor.*

The tide is out; the wet gray stones  
That form the slanting beach  
Now glisten in the sun, and white gulls circling  
'round  
Are watching for the shining fish enmeshed in  
nets and seines.  
Down at low tide between the rocks all barnacled  
and mussel grown  
Surprising shells are found—rare pink and lovely  
shapes;  
A sunfish whose round back is like a rainbow  
tinted spider's web,  
And a green lobster that's been wedged against  
the rocks  
By pieces of a broken mast.  
The fog has lifted and is rolled in small white  
puffs  
Above the soft blue horizon.

Now when the tide is in no beach is visible.  
The green bay stretches full, and surf  
Booms with a deep note against the cliffs  
And splashes in a foamy spray high in the air,  
Hiding the rocks and shoals that border Fundy's  
shore;  
Little sailboats bob about on white-capped spark-  
ling waves.

Now is the bay more beautiful  
When tides are high or when they're low?  
Someone who loves it less more easily could tell.

*Erica Austin Selfridge.*

It is always an empty head that swells.

### FISH TAGGING VALUABLE IN DETERMINING MIGRATION

*By WM. C. SCHROEDER*

In Charge Tagging Operations Aboard Steamer Halcyon

During the year 1923 the following vessels reported the capture of tagged codfish and pollock:

|                    |         |                 |       |
|--------------------|---------|-----------------|-------|
| Halcyon            | 44 tags | Nirvana         | 1 tag |
| Hortense           | 11 "    | Mayflower       | 1 "   |
| Mary de Costa      | 11 "    | Henrietta       | 1 "   |
| Marjorie Parker    | 6 "     | Sadie Nunan     | 1 "   |
| Eleanor de Costa   | 4 "     | Ethel B. Penney | 1 "   |
| Josephine de Costa | 2 "     | Lucretia        | 1 "   |
| Frances S. Grueby  | 2 "     | Progress        | 1 "   |
| Rusalka            | 2 "     | Lark            | 1 "   |
| Commonwealth       | 1 "     | Billow          | 1 "   |

The Bureau of Fisheries' Steamer Halcyon began tagging cod, pollock and haddock in April, 1923, and ceased operations in October. During this period there were tagged a total of 10,245 fish, consisting of 7619 cod, 2215 pollock and 411 haddock. Records of the recapture of 167 tagged fish had been received to January 24, 1924.

The great majority of the fish were tagged on Nantucket Shoals between Round Shoal Buoy and Great Rip, while a smaller number were taken at No Mans Land, Sankaty Head, Chatham and Stellwagon Bank.

During the summer and until late October all the recaptures were made either on or near Nantucket Shoals, or between Cape Anne and Portland. From November until the present time nearly all the recaptures have been reported from Rhode Island, Long Island, and New Jersey. One to seven fish have been reported from each of the following localities.

Rhode Island: Newport, Block Island, Narragansett Pier.

New York: Gull Island, Montauk Point; Quogue; Fire Island; Long Beach; Jones Inlet; Coney Island; Warrior Wreck; Cholera Bank; Ambrose Lightship.

New Jersey: Sea Bright; Galilee; Bradley Beach; Manasquan; Bay Head; Chadwick; Ship Bottom; Beach Haven; Atlantic City; Sea Isle City; Townsends Inlet; Avalon; Cape May.

All fishermen and persons acquiring tags are asked to forward them, together with information as to when and where each fish was caught, to the Bureau of Fisheries, Washington, D. C., or to one of the following authorized agents:

Walter H. Rich, 11 Exchange St., Portland, Maine.  
F. F. Dimick, Commonwealth Fish Pier, Boston, Mass.  
Henry F. Brown, Gloucester, Mass.  
C. J. Weber, Fulton Fish Market, New York City.

It has been found that some persons desire to retain the tags that come into their possession, and to those who feel thus inclined the Bureau of Fisheries wishes to say that if they will turn in the tags and data, the tags, on request, will be



returned to them after proper verifications have been made.

A reward of 25 cents is paid for the return of each tag with proper data. The Bureau is aware that this sum, in itself, is but a small inducement for the return of tags. However, it is believed that all interested persons will be willing to co-operate in this valuable work and see that all tags and records reach their proper destination.

While it is desirable that recaptured tagged fish be weighed, attention is directed to the great value of recording the total length of each fish. At the time of tagging, each fish is carefully measured from end of snout to end of tail (Pollock to middle of fork of tail). Careful measurements, taken at the time the fish is recaptured, will serve as a valuable guide in determining the fish's rate of growth.

### NET FISHERMEN MADE BIG HAUL

**Catch in This State in 1922 Exceeded 6,000,000 Pounds of Fish—Worth Nearly \$500,000—  
State Received \$23,000 for Licenses, With  
Lake Erie Leading—Hudson River  
Shad and Carp**

**H**OLDERS of net licenses in New York State caught more than 6,000,000 pounds of fish, worth nearly \$500,000, according to figures compiled by the Bureau of Inland Fisheries of the Conservation Commission for the year 1922 and just made public.

The total number of licenses issued by the commission to operate nets in the fresh waters of this State and take fish for commercial purposes was 2,451, for which the State received in fees \$23,403.24.

Ninety per cent. of the holders of licenses reported the amount of fish taken and the prices received. The total weight of fish taken was 6,372,336 pounds, which sold for \$481,052.53, an average of about 8 cents a pound. The total cost of the licenses was less than 5 per cent. of the reported value of the catch.

"The fish that may be taken with nets in New York State include lake trout, whitefish, pickerel, pike, pikeperch, shad, herring, striped bass, smelt and sturgeon of all kinds of a size limit and during the open season therefor, and all other fish for which there is no open or close season or size limit fixed by law," says the commission. "The only species that cannot be taken with nets in this State legally are large and small mouth black bass, trout, including speckled, brown, rainbow, steelhead, red throat and brook varieties, and the muscallonge.

"The body of water yielding the greatest amount of fish in this State is Lake Erie, from which in 1922 licensed fishermen reported a total catch of 4,968,024 pounds. This total does not include all the fish taken from Lake Erie, as fish

taken with set lines, sturgeon lines and by angling are not included. No reports are made to the commission of fish taken on set lines or by angling. Of take herring alone 3,803,112 pounds were taken. The lake herring, or cisco, fishery in Lake Erie is an important one. It is for the catching of these fish that the large boats are equipped, and the taking of other species is merely incidental.

"The next largest catch in Lake Erie are blue pike, of which 641,952 pounds were taken. In addition there were reported 233,588 pounds of whitefish, 76,121 pounds of suckers, 66,946 pounds of perch, 59,074 pounds of carp, 5,630 pounds of wall-eyed pike, and 891 pounds of lake trout.

"In the Hudson River the total catch for the year amounted to 745,856 pounds, with carp leading in number of pounds taken, 298,143. Hudson River carp command higher prices than those taken from other waters of the State. Ninety-five per cent. of the carp taken in the Hudson is delivered alive in the fish markets of New York City, where live carp has brought as high as 30 cents a pound. The average price of dead carp is from 6 to 8 cents per pound.

"Hudson River shad, long famous for their abundance and excellence, through various causes were almost exterminated about ten years ago, the total yearly catch in 1915 falling to 24,209 pounds. Since that date efforts have been made by the Conservation Commission to bring back the shad in the Hudson River by restocking and for a number of years past 1,000,000 young shad have been planted in the river each Spring. The total reported catch for 1922 was 111,678 pounds, which, while very much smaller than the old-time catches, was nearly five times as large as the catch in 1915. While shad have been declining in the Hudson, carp have been increasing, the 1922 take being more than double the size of the take in 1913.

"Herring, once so numerous in the Hudson River that they sold for 10 cents a dozen in the markets of Albany and Troy, have been declining, and the total take for 1922 was only 73,431 pounds. Sturgeon, formerly one of the most abundant and popular of food fish through the Hudson Valley, contributed only 29,454 pounds to the 1922 catch. Other fish taken in the Hudson in 1922 were bullheads, 40,116 pounds; striped bass, 5,436 pounds; eels, 14,657 pounds; tomcod, 1,637 pounds; perch, 36,541 pounds; pickerel, 1,647 pounds; suckers, 129,230 pounds; sunfish, 3,886 pounds. Hudson River fishermen reported as a total return on their fish \$119,327.62, or an average price per pound of over 16 cents."

Twenty miles of pearl oyster beds that will reach maturity after 1926 have been discovered between Ceylon and the coast of India by an official of the latter government.



## COD LIVER AND OTHER OILS AS LEPROSY CURES

Physicians have long sought a remedy for leprosy. Some time ago Sir Leonard Rogers, an English doctor, gave as an opinion that he had found the cure. Says a physician, writing in the London Daily Mail:

"The research workers concerned are to be commended for not having broadcast the discovery of a cure for leprosy until such time had elapsed as would show that apparent cures were real ones.

"It is a little over two years ago since Sir Leonard Rogers gave a cautious opinion that he had prepared a combination of oils which was the long-sought-for remedy for a distressing disease. Such is the liability of leprosy to recur that it was decided that a patient must remain well for two years after treatment before he could be held to be free from the disease.

"Long years of research work had preceded Rogers' announcement. Muir in India, Carthew in Siam, Harper in Fiji, were also working along similar lines, and before them came a long line of workers endeavoring to adapt chaulmoogra oil to the particular needs of the leper.

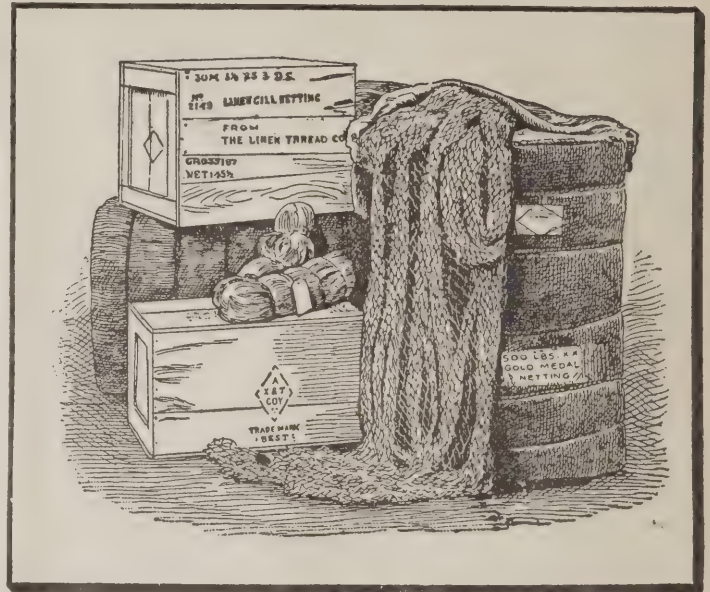
"Preparations of this oil, which play an important part in the new treatment, have long been known to be of service in chronic skin disease, and it is some thirty-five years ago since the oil itself was first tried as a remedy for leprosy. But the technic adopted was imperfect, for although cases improved at first under it they speedily relapsed.

"While the announcement of this perfected treatment is of particular interest to those working in the tropics—for leprosy is largely a disease of warm, damp climates—the close resemblance of leprosy to tuberculosis gives rise to the hope that work on similar lines may provide the dwellers in colder climates with a remedy for their own endemic disease.

"There is a curious similarity between the bacillus which causes leprosy and that which is responsible for the production of tuberculosis. Where the latter disease infects the skin, both in naked eye and microscopical appearances, to those found in the leper.

"Cod liver oil has long been of great value in fighting tubercular disease and preparations of it form part of the new cure for leprosy, while chaulmoogra oil is one of the best remedies we have for the treatment of tuberculosis of the larynx.

"Similarity of cause, of lesion and of partial response to treatment seem to indicate that, in the same way that after thirty-five years it has been found possible to adapt a discarded medication to leprosy, future work may furnish the adjustment necessary to make it of service in the eradication of tuberculosis."



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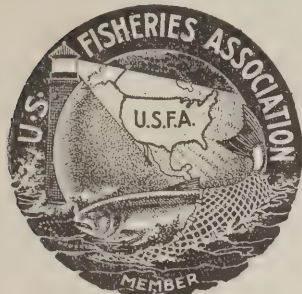
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443 Mission Street  
Calvert and Lombard Sts.  
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## U. S. FISHERIES ASSOCIATION NEWS

### TRADE ASSOCIATION STATISTICS



**T**HE following letter under date of January 12, 1924, has been forwarded to the associations affiliated with the U. S. Fisheries Association:—

We wish to call your attention to an opinion requested of Attorney General Daugherty by Secretary of Commerce Hoover, and published yesterday, in which the Attorney General holds that trade associations may collect statistics concerning production, distribution, and prices of their commodities, may turn them over to the Department of Commerce, but may not circulate such statistics among their own membership.

The Department of Justice, Mr. Daugherty held, would consider such private circulation contrary to the anti-trust act.

In a letter requesting the opinion the Commerce Secretary suggested that collecting and distribution of unidentified information and statistics as to production, stocks on hand, and prices on closed transactions, provided it is made available on fair terms "to the public as well as those within the association, might not be a violation of law."

The Attorney General, however, failed to agree although Mr. Hoover expressed fear that trade associations which now collect such statistics and turn them over to the government might cease to co-operate if refused the right to circulate their own figures.

"In my judgment, the effect of general information as to the conditions of an industry," the Attorney General said, "such as the total production, shipments, stocks on hand and the average price, or range of prices, is entirely different from that resulting from each person engaged in an industry receiving directly, or through a common medium, reports which reveal to him the exact condition of the business of all of his competitors. When thus informed each one is invited, and is naturally inclined to imitate the conduct of his most successful competitor and the spirit of comradeship created by the confidential exchange of information of this character prevents the free competition between them which would otherwise prevail.

"Those who organize and conduct these associations appear to entertain the idea that if the information imparted relates only to past and

closed transactions there can be no violation of the anti-trust act. In my judgment such an idea is wholly fallacious."

The opinion constitutes the latest chapter in a long series of inter-departmental and trade association conferences, in which Mr. Hoover and the Attorney General have participated. The Commerce Department statistics concerning industrial production have so far been gathered directly through the trade association.

### FISHERY BILLS IN CONGRESS BULLETIN 3-24

#### Action Taken on Oil Pollution

Fishermen members will be particularly pleased to learn that a bill known as S. 1942 prohibiting oil pollution of coastal navigable waters was passed in the Senate on January 16. At the Commerce Committee hearing on oil pollution bills, the fishing industry was represented by Mr. W. S. Downs of the Middle Atlantic Chapter and by the writer. At this meeting the fisheries were rendered an invaluable service by the National Coast Anti-Pollution League. The main issue under consideration centered on whether or not land plants as well as floating craft should be included. As passed by the Senate, land plants are included in accordance with the wishes of those interested in relief from the pollution evil.

On January 23, the House of Representatives' Committee on Rivers and Harbors held a hearing on the same subject. In this the Association continued its fight for the inclusion of land plants.

#### ANOTHER DRASTIC COLD STORAGE BILL

A measure providing among other things for the limiting of frozen fish storage to a period of TWO MONTHS has been introduced in the Senate by Mr. McKellar as S. 429.

We urge that members give careful consideration to all of the provisions of this Bill and forward their views to this office so that ample evidence may be placed before the Committee on Interstate Commerce when a hearing is called. A copy of the bill can be had on request from the Executive Secretary.

#### WILL SUPPLY BILLS IN CONGRESS

For the benefit of members interested in federal legislation during the present session of Congress, the U. S. Fisheries Association will supply, upon request, copies of any bills introduced in either House.



### CONNECTICUT FISHERMEN MEET

A rousing meeting of the Connecticut Commercial Fishermen's Association was held Saturday, January 19th in the Chamber of Commerce rooms in New London. President Crossman called the meeting to order and the reports of the secretary and treasurer were read and approved. The following officers were elected: president, Capt. James P. Clark of Niantic; first vice-president, Ivan L. Crossman, Noank; second vice-president, A. E. Loring, South Norwalk; secretary and treasurer, T. F. Kelly, Niantic.

Samuel Z. Chesebro of Middletown introduced W. S. Downs, executive secretary of the Middle Atlantic Fisheries Association, who addressed the fishermen, explaining the benefits of affiliation as a chapter of the United States Fisheries Association. He was followed by remarks from H. F. Turner of Boston and Eugene D. C. McCarthy, New York. After replying to numerous questions, the Association voted unanimously to join the United States body as a chapter.

Many matters of interest to the Association were discussed, among them the matter of a larger appropriation for buying egg-bearing lobsters and the selection of a flag to be used by Association members on their boats and an urgent appeal that the members make every effort pos-

sible to obtain new members. It was also recommended that provision be made for the admission of supply firms to membership.

Mr. Chesebro recommended that a meeting be called on February 2nd at 2 P. M. in the Chamber of Commerce rooms, New London and on the same evening at Stonington at 7:30 P. M. There was considerable enthusiasm displayed by those present and several new members were enrolled. John S. Brooks of the National Net & Twine Co. of Moodus, Conn., was the first supply house to apply for membership.

Niantic was represented by James P. Clark, C. B. Clark, E. E. Horton, T. F. Kelly, Chas. L. Maynard, Wm. Proctor, Elija Watrous, M. R. Darrow. Noank was represented by S. Z. Chesebro, Roswell Lamb, John A. Sawyer, Chas. H. Hadley, Ivan L. Crossman, Eugene Bogue, Joseph S. McDougall, Wm. F. Holiday, A. V. Morgan, Frank W. Fitch. From Stonington Noyes Farnell, Lawrence Clay. From Groton Tony Dicosta, Wallace B. Chapman, Raymond Chapman. From New London Ralph Tshea. From Waterford C. L. Edwards. From Westbrook E. H. Stevens, Harold Stevens. There were also present Chris. Culver, Deputy Game Warden, and Miss Jennie F. Boas, secretary to the Fish and Game Commission.—*Fishing Gazette.*

ANNOUNCING THE REMOVAL OF OUR OFFICES AND STORE ROOMS TO

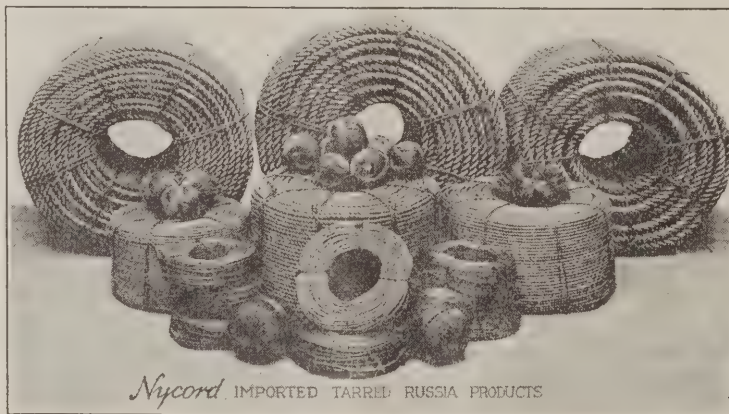
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# Atco Fisheries News

VOL. III No. 11

MARCH, 1924

Mailed free  
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## Stimulating Consumer Demand

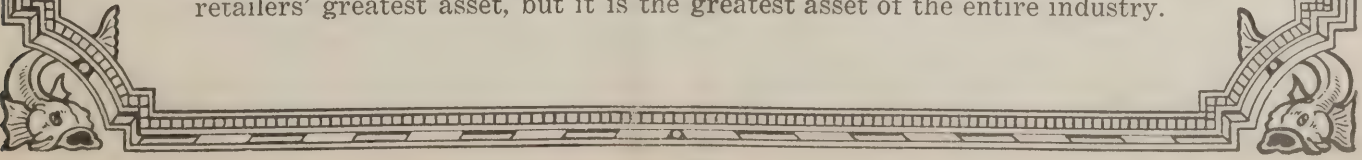
THERE are many ways to stimulate the demand for fish and from time to time, articles have appeared in various fishery publications advocating methods to accomplish this purpose. Publicity, in the form of direct advertising, lecturing and demonstrating, is very essential to the advancement of the industry. Concerted action in organizing, "Eat-More-Fish" campaigns and National Fish Days are excellent activities to increase the consumption. All of these things are vain unless the one great fundamental of the fishing industry is practiced by all who handle fish, from the producer to the retail distributor.

"Supply the consumer with a product closely approximating the quality of the fish as taken from the water."

Selling the consumer fish of inferior quality is more harmful to the industry than anything else. The average housewife, not knowing how to tell fresh fish, depends upon the dealer to give her good stock, and when it so happens that she gets fish of poor quality, she is anything but a booster of fish food.

The producer is responsible for the quality of fish he sends to the wholesaler. He should exercise the greatest care in handling, icing and packing his product. Fish should be handled with the same care as fruits. They should not be forked, bruised, tread upon, thrown about needlessly and roughly, or piled too deep in boat, box or barrel. Failure to observe these precautions will cause spoilage, just as the spoilage of fruits is hastened by similar treatment. The season of the year and the time in transit should govern the amount of ice used in packing. Fish should be thoroughly chilled before it is packed for shipment. The tendency of fish, after being taken from the water, is to heat very rapidly, and if they are immediately packed for shipment, the body heat of the fish melts the ice before arrival at destination if the distance from the shipping point to the receiving point is at all great. Consequently poor stock is the result.

The wholesaler and the retailer realize probably better than anyone else the necessity of handling good fresh fish—the retailer especially, as it is through him that the consumer comes in contact with the industry, therefore quality is not only the retailers' greatest asset, but it is the greatest asset of the entire industry.





### STATE LEGISLATION

On February 20th a hearing was held before the Conservation Committee of the New York State Senate at Albany for the purpose of hearing arguments concerning the Marine Fisheries bill introduced by Senator Rabenold.

The bill was to amend the present law so that the same restrictions would apply to marine fish as now apply to fresh water fish; also, a clause was inserted which would prohibit the use of any form of net or device for taking fish except by angling, within the marine district. It is very obvious that the bill would have made it impossible to take any salt water fish within the limits of the State of New York for commercial purposes.

The bill was so very drastic that it was opposed by not only the commercial fishing interests but by several sporting clubs and associations. Mr. Clarence Shedd, President of the Anglers Conservation League speaking in favor of the bill claimed that the commercial fishermen had no right to catch fish in the waters of New York State. He claimed that fish, when within the three-mile limit, were the property of the State of New York, and that when they were taken by the commercial fishermen this constituted theft and should be punished as would those who committed any other sort of crime. Mr. Shedd evidently does not realize that had the law passed he would have been responsible in a large measure for the stealing of the rights of the commercial fishermen and for the practical confiscation of several million dollars' worth of fishing equipment, as well as depriving the people of the City and State of New York of a portion of their food supply.

Several speakers representing the commercial fisheries spoke in opposition of the bill and that their arguments were just and equitable is shown by the fact that the bill was amended in Committee to the extent of eliminating the provisions which would outlaw the use of nets and other devices used in commercial fishing.

The bill, in its amended form, came up for a hearing before the same Committee on March 4th. This bill was to give the Conservation Commission the same control over the marine district as it now exercises over the fresh waters of the State.

Delegations from Long Island and New York City again traveled to Albany and presented their arguments to show that the Conservation Commission should not have the control which the bill would give it. It was pointed out that if jurisdiction were given to the commission its powers would include regulating the size mesh of nets, arbitrarily closing seasons for the taking of any variety of fish, prohibit fishing in any district that the Commission might designate, place in the hands of the Commission the power

to regulate and control the sale of fish, the method of packing and the size of fish coming from any source outside the State—altogether a bad bill that would at least seriously cripple the fishing industry of the State and possibly make it impossible for dealers to continue in business.

The bill was reported out of Committee for consideration of the Senate upon General Orders. It came up for a vote before that Body on March 11th. After a debate lasting nearly three hours, a vote was taken which resulted in three favoring and forty-five opposing the bill.

The campaign in opposition was engineered by the Middle Atlantic Fisheries Association and to that organization is due the credit for the victory recorded.

### TREASURY DEPARTMENT APPEALS RULING OF THE TARIFF DECISION

On January 24th the Board of General Appraisers for the District of New York handed down its decision covering the duty on Herring, Smelts and Tuna Fish. Paragraph 1656 of the Tariff Act 1922 placed on the free list fresh Sea Herring, Smelts and Tuna Fish, fresh, frozen or packed in ice. The Customs Department had been charging duty on Smelts and Herring, both green and frozen. It was brought out by the testimony that frozen fish were commonly known throughout the trade as fresh fish, and that fish other than fresh would come under some other classification, such as salted, smoked or cured. This view was taken by the Board and decision rendered in favor of the importers.

The Board's ruling states in part: "We think by the language used Congress plainly intended to admit free of duty Sea Herring, Smelts and Tuna Fish, frozen or packed in ice, the general expression to that effect being plainly intended to include them all." The Treasury Department contends that the first word of Paragraph 1656, *fresh*, is intended to mean not frozen, and upon this interpretation the appeal has been filed from so much of the Board's decision that refers to frozen Sea Herring.

No action will be taken for the refund of any duties paid upon frozen Sea Herring until the issue has been decided by the United States Court of Customs Appeals favorable to the contention of the importers, but claims for the refund of duty paid upon Smelts since the Tariff Act went into effect will be entertained by the Treasury Department.

### A Different Meaning

Mrs. Turner went to call on her neighbor, Mrs. Smith. "Is your mother engaged, Dora," inquired Mrs. Turner.

"No; my mother isn't engaged; she's married," answered Dora.—Capper's Weekly.



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|                               |                  |             |
|-------------------------------|------------------|-------------|
| Bluefish                      | Sturgeon         | Pompano     |
| Rock (Striped Bass)           | Mackerel         | Kingfish    |
| Perch                         | Sardines         | Salmon      |
| Eels                          | Mullet           | Flounders   |
| Weakfish                      | Butterfish       | Fluke       |
| Sea Trout                     | Croakers         | Halibut     |
| Smelts                        | Sea Bass         | Spots       |
| Sheepshead                    | Spanish Mackerel | Red Snapper |
| Strawberry Bass (Mutton Fish) |                  |             |

## FRESH WATER FISH

|            |                   |              |
|------------|-------------------|--------------|
| White Fish | Blue Pike         | Mullet       |
| Cisco      | Yellow Pike       | Pickarel     |
| Herring    | Sauger Pike       | Yellow Perch |
| Sturgeon   | Smelt or Ice Fish | Carp         |
|            | Spoonbills        |              |

## SPECIALTIES

|                  |            |             |
|------------------|------------|-------------|
| Lobsters         | Shrimp     | Crab Meat   |
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| Craw Fish        | Hard Crabs | Periwinkles |

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## The Atco Fisheries News

PUBLISHED BY

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295 to 307 WATER STREET

Edited by J. H. MATTHEWS

March, 1924

### ATLANTIC COAST FISHERIES COMPANY— IMPORT AND EXPORT DEPARTMENT

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European Trade

**E**UROPEAN importers will do well to communicate with the Atlantic Coast Fisheries Company, Import and Export Department, 16 Exchange Place, New York, N. Y., U. S. A., for quotations of all varieties of fish commonly exported from the United States. Among the varieties produced in large quantities in American waters and exported to Europe are Eels of all sizes, all varieties of Salmon, either round or headless and dressed, Shiners, several varieties of Soles, and Langouste (Spiny Lobster). A subsidiary of this Company packs the famous Nordic Haddiettes (Smoked Fillets). There are a great many other varieties of fish that have heretofore been sold exclusively in the United States and which are produced in great quantities. Many of these varieties of fish would, undoubtedly, be in demand in European markets. This Company is familiar with methods of packing and forwarding which insure arrival in first class condition and enjoys preferential treatment in the allotment of refrigerator space by most of the Trans-Atlantic Steamship Companies. The Company will quote you either c. i. f. European port or f. o. b. New York as desired, and will guarantee prices to be in conformity with the market for first class stock.

The Atlantic Coast Fisheries Company operates its own refrigerating plant and has the reputation of freezing nothing but fish of the first quality. The storage capacity of this plant is three million pounds (1,375,000 kilograms), maintaining a temperature low enough to insure the fish being kept in absolutely first class condition. A brine freezer is being installed which will freeze fish by a new process. The process insures the product to be free of brine penetration. Experiments have shown this method to be su-

perior to any other brine-freezing process in existence.

The Company invites correspondence either by mail or cable and will be glad to furnish information relative to market conditions, available supply and prices. Codes used are Bentley's, and A. B. C. 5th Edition.

### AN OPEN LETTER FROM CHESEBRO BROS. & ROBBINS, INC., TO THEIR NORTH CAROLINA SHAD SHIPPERS

For many years we have handled large quantities of Shad from practically every producing section in North Carolina. In past years local agents have been employed at various shipping points to solicit consignments, furnish quotations and general information to shippers.

We have found that many producers prefer to come in direct contact with the house rather than through an agent. We have, therefore, decided not to employ local agents this year in your State, and are depending upon our two general representatives and direct correspondence to maintain close contact between you and ourselves. Mr. E. R. Daniels of Manteo will represent us throughout the southern part of the State, and Mr. W. O. Barnett of Elizabeth City in the northern part. These men are working on a salary basis and will receive no other compensation for consignments solicited. No one will receive any rebates or commissions on your shipments.

We believe the best agency we can employ to keep our old shippers and secure new ones is to obtain full value for each consignment and make returns promptly. This policy will be carried out during the coming season.

You are invited to make full use of our Service Departments.

CHESEBRO BROTHERS & ROBBINS, Inc.

### CHAUNCEY W. LEE

The death of Mr. Chauncey W. Lee, President of Whitman, Ward & Lee Co. of Boston, Mass., has created profound sorrow among his many friends in the fishing industry.

For many years Mr. Lee has been actively engaged in the wholesale fish business in Boston. His whole-hearted sense of fairness and his lovable disposition endeared him to all his associates and those with whom he came in contact.

His geniality, scrupulous honesty and business acumen are largely responsible for the position his Company enjoys in the business world.

Mr. Lee died on March 7, 1924, and was seventy years of age.

The inventor of a new propeller for boats with widened blades, that makes it resemble a three-leafed clover, claims it increases speed and reverses a boat quickly.



Member U. S. Fisheries Assn.

Secy. Seacoast Fishermen's Protective Assn.

# COPPER OLEATE

BUY THE BEST—IT TAKES LESS

Best Preservative for Fishing Nets.

Recommended by the United States Government.

GEORGE J. CAMPBELL

1207 Vine St.

PHILADELPHIA, PA.

## U. S. FISHERIES ASSOCIATION HAS NEW EXECUTIVE SECRETARY

Mr. James E. Munson, formerly a member of the Editorial Staff of the Pacific Fishermen, has accepted the position of Executive Secretary of the U. S. Fisheries Association at Washington, D. C. Mr. Munson is a graduate of the College of Fisheries, University of Washington, and during vacations was connected with the Alaskan Service of the Federal Bureau of Fisheries. Mr. Munson's experience in fishery matters will be of great value to him in connection with his new position.

The former Secretary, Mr. L. T. Hopkinson, is also a graduate of the College of Fisheries, University of Washington, and served on the Staff of the Pacific Fishermen for some time. He was also connected with the Bureau of Fisheries in Washington. Mr. Hopkinson is now Fisheries Expert of the Tariff Commission.

## N. S. FISH MARKET

**T**HERE seems to be nothing surer in the dried fish trade than worries. The newest ones are the slaughtering of prices in Porto Rico and Havana and the effect on returns from Brazil by reason of the sharp decline in Sterling exchange. In detail what has happened is this. Newfoundland has been making consignment shipments to Porto Rico, which that market has not been able to digest. So long as such receipts continue prices there will remain too low for us. The Havana market is filled to the neck with fish from Norway and at prices which our exporters can not meet. As for Brazil, while the price at Santos has not declined, the returns to exporters here are less by reason of the fact that payments are made in Sterling, which exchange as our readers no doubt have noticed has dropped about 5 per cent. in the past six weeks. All the above is very distressing to the local fish exporter, who a month ago was just about believing that the clouds of depression had at last rolled away.

But there are some encouraging features to be noted. The markets of Southern Europe have recently shown an advance in price and the demand in Italy, Spain and Portugal is more active than for several years. Brazil would like to buy cheaper, but still she is buying and with consumption prospects good. There is a fairly good inquiry for Lunenburg bank fish from the eastern end of Cuba, Jamaica, Trinidad and some other

West India islands and with supplies of merchantable stock as small as they are in this country today, there seems good reason to expect that by the time new catch is ready for market there will not be a fin or tail of present holdings left. There is a feeling too that Sterling exchange will pick up as soon as it is found that the new Labor Government in England have no thought of adopting measures which would be injurious to capital. An improvement in Sterling of course means better returns from Brazil. While things then are not quite as rosy in the dried fish trade as we thought a month ago they might be, they are not really discouraging. This can certainly be said: They are ever so much better than at this date a year ago.

Newfoundland spring herring for export to the West Indies are quoted at \$4.75 per barrel ex store. The demand is light. Grocery herring for best domestic trade are scarce and are worth in lots ex store \$8.50 per barrel. Wholesale Grocers and jobbing this quality at about \$9. The most neglected fish of all at the present time is the alewife or gaspereaux. Nobody any longer loves it and its feet, if it has any, are cold. There used to be a large sale of alewives to Haiti, San Domingo and Jamaica but gradually it has declined until at present it is only a shadow of its former self. The nominal price of alewives is \$6.75 per barrel, but we suspect that this price would be shaved a bit on a large purchase. Spring mackerel are quoted at \$9.50 ex store, and with a moderate demand; fall mackerel are nominally \$23 and \$25. Pickled Salmon is in fairly active demand with barrels quoted at \$16 to \$17 and tierces at \$23 to \$24.—*Halifax Maritime Merchant.*

## CHESEBRO BROTHERS & ROBBINS, Inc.

1-2 and 3 Fulton Fish Market

## SCALLOPS

ARE NOW IN STRONG DEMAND

Your consignments are solicited



### WHO ARE THE CONSERVATIONISTS?

**I**N a recent issue of California Fish and Game, a very interesting article appears under the above heading, written by Mr. N. B. Scofield, Editor of the publication.

It seems to be the general impression among sportsmen that if the fish are to be saved from extermination by the commercial interests, the sportsmen are the ones who will have to act. Their idea of conservation, it appears, is not to curb in any way the sportsmen themselves, but to curb only those who catch and deliver fish as a livelihood.

If we examine our laws, which have been passed for the purpose of conserving our food fish, it will be found that the sportsmen in nearly every instance have been specially favored. A good many kinds of fish have been taken off the commercial list, and their sale prohibited. They may be taken only by angling, and in some instances, the angler is not restricted by a bag limit. If a closed season is established for the protection of an important food fish, the sportsman is given a special privilege of fishing through the closed season. Those who have had experience in enforcing fish and game laws know that the only way to make a closed season really effective is to prohibit the possession of a fish, bird or other animal during the season it is to be protected. The three salmon or five-striped bass of any size which may be taken by any one for sport each day during the closed season for these fish make it difficult, and in some instances very nigh impossible to enforce the ban against commercial fishing during the closed time, or to enforce the law against the sale of striped bass under three pounds in weight.

Other special privileges which sportsmen anglers enjoy are the areas and districts which are set aside for angling and closed to commercial fishing. When these closed areas are set down within a rich commercial fishing district, such as the closed area at Catalina Islands, and the possession of 750 feet of our pleasure fishing shores and break waters, not only makes the fisheries patrol by the Fish and Game Commission very difficult, but it tends to keep alive the antagonism which usually exists between sport and commercial interests. Most of this antagonism is the result of sportsmen-made laws, and the lack of

knowledge on the part of the sportsmen of the commercial fishing methods and condition. Certainly, one cannot attend several sessions of the State Legislature and observe the passage or defeat of fish and game conservation measures and believe that sportsmen hold any monopoly on the desire for fish and game conservation.

Take for example the last session of the Legislature. In the measures introduced or proposed there was ever present on the part of the sportsmen the tendency to loosen up on the conservation laws where their pleasure was concerned. The greatly increased drain on our trout and our deer caused by the building of good roads, and the universal use of the automobile make it advisable to cut down on the trout seasons, and on the bag limits for both trout and deer. It is also urgent that the winter fishing for Steelheads be stopped, for good trout fishing in our streams is largely dependent on preserving the large spawning Steelheads. What was done? The sportsmen would not be satisfied with one buck a season. They wanted their two. The anglers did not want trout fishing restricted. Instead, they wanted the daily bag limit increased, and they did get the limit raised to 35 per day, but fortunately the bill was not signed. There was little chance to get winter steelhead fishing stopped. The tendency to loosen open the game laws reached its climax in the serious proposal to permit the limit killing of mountain sheep by those who would be willing and able to pay a large fee. This proposal developed considerable opposition and the bill was not pushed. Such a bill has been up before and will come up again, but will be defeated more because it is likely to exterminate the small remnant of our once abundant mountain sheep.

How did the commercial fishing measures fail? There were only two measures of prime importance from the standpoint of conservation. One was a measure which would prohibit the use of drag nets in southern California waters. It was believed the fishery would produce more if the drag net, which is very destructive to young halibut, was eliminated. The other was a measure which was to give additional protection to salmon, shad and striped bass.

These measures were supported by most of the commercial fishing interests effected in spite of the fact that it meant a financial loss to them. They are for conservation, for they have money

## Fish Nets and Fishery Supplies

There is SAFETY and SATISFACTION in buying from

**W. A. AUGUR**

**33  
FULTON STREET**

**NEW YORK**



invested in their business, and they want their business to be permanent and continuous. It is necessary, of course, to convince the commercial fishermen or dealer that a species of fish needs protection, or that the measures proposed for its protection are equitable and necessary. In the above instances this was not hard to do, except in the case of the striped bass. The evidences of over-fishing are not as plain in the case of the striped bass as in that of the halibut, shad and salmon. Most of the angling clubs in the San Francisco Bay and river regions believe that the striped bass needed radical restrictive measures passed for their protection. None of the measures proposed by them would restrict the angler in any way, but most of the bills introduced would prohibit the use of nets for a period of five years. Such a measure was not necessary even if it could be put into practice. Due to the lack of knowledge of the fisheries, sportsmen could not see that if netting for striped bass were stopped, that netting for salmon or shad in the same waters must stop at the same time. The important conservation measures passed at the last session of the Legislature were commercial fishery measures and they were passed with the aid of the commercial fisheries interests. On the sport side of the ledger there were no conservation measures of importance passed, and the important measures which were proposed failed to pass for the reason that they were opposed by sportsmen.

#### ARTICLES FOUND IN FISH

##### Brooch Swallowed by Cod is Returned to Woman Dog, Goat and Purses Found in Sharks

**A**N old wedding ring has been found inside a scallop dredged up off Weymouth. How it got there is beyond guessing, but there it was, badly discolored, with no mark or sign to show whose finger it had ever adorned.

There is scarcely a fisherman who cannot tell of some strange find made while cleaning his catch. A Worthington angler caught a codling two and a half pounds in weight and found inside it a claw ring in which was set an extremely good diamond.

Cod are greedy and will swallow anything bright. A woman living at Churnside in Berwickshire bought one of the fish from an Eye-mouth dealer and discovered inside it a blue enamel brooch with lettering and a number. She advertised it and it was found to belong to an Edinburgh woman whose daughter and lost it at Elie in Fife.

Whenever a shark is caught it is always cut open to see what is inside. A shark caught in March, 1912, off the island of Mauritius had inside of it a dog, a goat and a regular museum of bones.

Another small shark taken off the North

American coast was found to contain a handbag in which were four United States dollars, a diamond ring and a love letter.

The most amazing of all such finds was made in October, 1915. It was believed that Germans in the United States had chartered vessels to supply the German submarines, but it was some time before proof could be obtained.

Then some Brazilians caught a shark off Pernambuco, and opening it, found inside a bag containing the papers of a steamer named Maria Quesada, which had sailed from the American port of Newport News. These papers proved beyond doubt that this vessel had been chartered for the purpose of helping German submarines.

—London Tit-Bits.

#### FLOUR FROM FISH USED BY FRENCH

Fish flour is manufactured in one place only in France and that is in La Rochelle, says Consul William W. Brunswick of the State Department. The present annual production, over 600 tons, is used in all the agricultural sections of France and is exported to Switzerland, Spain, Italy and Germany.

This industry, which originated in La Rochelle, is of comparatively recent origin. Heretofore the non-edible that were found in the nets of trawlers were thrown into the sea but now they are brought to port to furnish material for the flour plant. The one plant now producing fish flour can handle with its present installation from eight to 10 metric tons of fish and fish waste per day, which represents an annual production of from 450 to about 600 metric tons of fish flour.

The fish flour has an important alimentary value since it is very rich in azote or proteids, and in phosphates. It is mixed with feed for poultry, rabbits, dogs, sheep, cattle and hogs. It has been demonstrated.

The climbing perch, *anabas scandens*, native of India, has rudimentary lungs as well as gills. It can live a long time out of water, can travel considerable distances overland, and by extending the ends of its gill covers and pressing its fins against the bark can mount the stem of a conveniently slanting palm tree at least far enough to deserve its name.

Arty—"I had an awful fright at the dance last night."

Smarty—"Yeh! I saw her!"

#### A Bad Season

"Been fishing?"

"Yep."

"Catch anything?"

"I don't believe I could catch anything if I got a permit to fish in the New York aquarium."



## TO ELIMINATE PURSE NET FISHING IN MARYLAND WATERS

*Baltimore, Md., Feb. 23, 1924.*

At a special meeting of the Wholesale Fish Dealers' Association held today, it was resolved that the Wholesale Fish Dealers' Association of Baltimore City wishes to go on record as unalterably opposed to the purse net method of catching food fish in any of the Maryland waters of the Chesapeake Bay and its tributaries.

This wholesale catching of valuable food fish with purse nets will in a very few years exterminate them entirely.

Untold harm has already been done and it will take years to repair the damage caused by previous years' purse net fishing, when many tons were taken to the enrichment of the few at the expense of the many and the rapid depletion of the supply.

We feel that our Chesapeake Bay water products should be conserved for the benefit of the entire State.

Other methods of fishing are harmless compared with the purse net way, where large boats scan the waters for large schools of fish and, laying a huge net around them, take the entire school, containing many tons at a time. What chance have breeding fish against such methods?

If purse netting is not prohibited, fish which are now enjoyed by thousands will become such a luxury that only the very wealthiest will be able to enjoy them.—*Wholesale Fish Dealers Association of Baltimore, Md.*

## INVESTIGATION IN THE POLLUTION OF OYSTER WATERS

**D**URING late August, 1923, through the courtesy of the Bureau of Chemistry of the Department of Agriculture, J. W. Sale, chief of the Water and Beverage Laboratory, accompanied by J. S. Gutsell, of the Bureau of Fisheries, visited Housatonic River, New Haven Harbor, and Hammonasset River, made determinations of dissolved oxygen and hydrogen in concentrations, and collected samples for the determination for heavy metals and of salinity. Hammonasset River was chosen for the sake of comparison because of its comparative freedom from pollution, especially trade-waste pollution. A report upon the various findings has been received during the average temperature at which Professor Gorham, in his experimental work for the bureau, obtained development to the fourth larval stage was 54 degrees.

Old Lady: "Sonny, can you direct me to the First National Bank?"

Sonny: "I kin fer a quarter. Bank Directors don't work fer nothin' in this town."

## HEAVY WEATHER



*We've floundered off the Texel  
Awash with sodden deals,  
We've slipped from Valparaiso  
With the Norther at our heels.  
—The Seven Seas.*

When the gale roars through the rigging and the waves run high the staunchness of your craft is put to the test. It is then that good caulking proves its worth. Be sure your oakum is

## STRATFORD OAKUM

It has been keeping the ocean out for nearly a century. It is the best and most economical caulking material obtainable. Sold and used throughout the world.

**GEORGE STRATFORD OAKUM CO.**  
Jersey City, N. J.

### What About It?

The Shelburne Gazette and Coast Guard, commenting on the recent order abrogating the *Modus Vivendi* in a recent issue says:

"There has been more or less talk about the streets of late as to whether or not, under existing regulations the crews of American fishing vessels can come ashore in Nova Scotia ports.

"The regulations state that vessels can enter our ports for food, water, shelter and repairs and for no other purpose whatever.

"Does this mean that the members of the crews must remain cooped up on their vessels during their stay in port?

"Is it possible that they cannot take a walk for their health, or enjoy a show, or pay a visit to their families, and many of them have families here, for a great bunch of the men on American fishing vessels are Nova Scotians with their homes here.

"We have heard that men on one or more American vessels have been stopped from stepping on their native soil.

"If this is the law then all we have to say is that the quicker it is changed the better. The intention surely, could not have been to keep the men cooped up like sheep when in port."



## NEWFOUNDLAND CODFISH NEWS

**I**NFLUENTIAL exporters of codfish with whom The Trade Review conversed during the week stated that the position of the various European markets, as far as our fish is concerned is far more favorable than last year—is in fact in better condition than for several years past. For the past four weeks the complexion of the markets has been becoming more and more favorable and all are looking for our fish at advanced prices. Spain in particular has been very good and excellent trading has been done in most of the larger distributing centres. Bilbao in that country does not as a rule handle much of our goods, but during the week we hear that this section has been making persistent enquiries for Newfoundland codfish, and it is likely good quantities will be sold there at considerably enhanced figures. Most of the exporters expect to see the local market denuded of all its fish stocks in the course of another few weeks, and all are agreed that the season's catch has been sold as a whole to advantage, and that losses of any considerable magnitude will not be written up against any consignments. It is particularly heartening to note that our Labrador catch is selling quickly in some of the markets and at very decent figures, while there is an increasing demand also in Brazil, and we hear in the West Indies. An encouraging feature also is

contained in the figures given as to the returns of the Norwegian fishery which recently began. These show a shortage of 400,000 as compared with last year. The Oporto market shows that our fish is being steadily and profitably sold and the indications are that the fishery of 1924 will start under far more favorable auspices than the voyages of several of the previous years.—*St. John's Trade Review.*

## FISH FLOUR AN AID TO COWS AND HENS

An infant Puget Sound industry is turning out fish flour. The present production of this factory is used in the agricultural districts of the Northwest, and the demand grows daily. Fish flour has an important alimentary value, being rich in azote or proteids and in phosphates. It is mixed with grain feed for poultry, rabbits, dogs, foxes, sheep, cattle and hogs. It has been demonstrated here that if fed to cows it increases the flow of milk and adds to the egg production when fed to hens.

The product is marketed in 100-pound sacks. The flour is manufactured from non-edible fish found in nets of trawlers and salmon traps. Formerly these fish were cast into the sea, but now are saved and marketed for the fish flour works. Plans for taking non-edible fish from Northwest waters are being put into action this spring.

F. J. ROWE

TELEPHONE MAIN 8223

A. W. SULLIVAN

**ROWE & SULLIVAN**

MANAGERS OF

**CHESEBRO BROTHERS & ROBBINS, Inc.**

BOSTON BRANCH

**Consignments Solicited****Daily Returns**

## Specialties at this Season

SCUP  
MACKEREL  
CODFISH  
HADDOCK  
POLLOCK

LOBSTERS  
EELS  
STURGEON  
HERRING  
HALIBUT

SALMON  
STRIPED BASS  
WHITE PERCH  
FLOUNDERS  
BUTTERFISH

All correspondence regarding market conditions, prices etc., promptly attended to

ADMINISTRATION BUILDING, BOSTON FISH PIER

BOSTON, MASS.



### MUSSEL-SHELL FISHERY IN 1922

Tabulations of the mussel-shell fisheries of the Mississippi Valley and Great Lakes in 1922 show that 57,719,148 pounds of mussel shells, valued at \$1,261,585, as well as pearls and slugs valued at \$115,596, were taken.

The mussel shells were for the most part manufactured by plants in the Mississippi River and Great Lakes districts into pearl buttons and by-products, poultry grit, lime, etc., the pearl buttons aggregating 12,413,984 gross valued at \$4,725,242, and the by-products being valued at \$202,648.

A portion of the mussel-shell material was snipped to east coast plants where they were made into pearl buttons. These, together with the Mississippi River and Great Lakes production of finished products, probably were worth \$6,500,000.

### ICE IN GLOUCESTER HARBOR

On January 29 a telegram was received from the Gloucester Chamber of Commerce stating that the inner harbor of Gloucester was so obstructed by ice that the herring fleet, daily expected, would be unable to reach the wharves, and requesting assistance. The master of the *Halcyon* was accordingly directed to break up the ice sufficiently to keep the passage clear.

### Imported Sardine Herring Duty Free

Under a ruling by the Assistant Secretary of the Treasury, dated January 30, 1924, sea herring to which a little salt has been added at time of capture to preserve the fish in their natural condition during transportation are duty free under paragraph 1656 of the tariff act of 1922. This ruling is of especial interest to sardine canners in Maine, who obtain about 60 per cent of their supply of fresh fish from Canadian waters.

### Matter of Taste

"What do you think of Scott's Ivanhoe?"  
"I like his Emulsion better."

### Ultra Modern

"Tell me," quoth the groom-to-be,  
"For by myself I can't decide  
Just when is it kisstomary  
For the groom to cuss the bride!"

## Chesebro Bros. & Robbins, Inc.

1-2 and 3 Fulton Fish Market

### SHELL FISH DEPARTMENT

This department gives special attention to consignments of

### CLAMS (QUAHAUGS)

and will secure top market prices for your shipments.—Our trade gives us a strong and continuous demand for good, well handled

### CLAMS

OF ALL SIZES

NOTE.—Clams graded according to their sizes; namely, large, mediums, cherrystones and little necks, bring higher prices than when mixed stock is packed.

Your consignments are solicited

### CANADA'S FISH HARVEST

Canada's harvest of the sea during January is valued at \$1,238,551 in a bulletin issued by the Department of Marine and Fisheries. During the month, 370,330 hundredweights of sea fish were marketed commercially on both Atlantic and Pacific coasts. In January, 1923, 175,787 hundredweights, valued at \$628,201 were landed on both coasts. On the Atlantic coast the catch of smelts more than doubled, totaling 35,218 hundredweights. At North Sydney, where the new cold storage plant is operating, one steam trawler landed 30,000 pounds of soles and much other fish, the largest catch registered at that port. The catch of lobsters was small.

The man, who in leaving home in the morning closing the door behind which is happiness, is pretty sure to open the door to a successful business day.



### DO YOUR DORIES LEAK?

### JEFFERY'S WATERPROOF MARINE GLUE

Each grade is for a different purpose. IT IS IMPORTANT THAT YOU USE THE GRADE WE RECOMMEND.

Any old boat, so long as the frames are in fair condition, can be made water-tight by following the instructions in the above booklets. This applies to anything that floats, from a canoe to a yacht, wood or steel. Put your leak troubles up to us; we will help you to stop them.

For Sale by all Yacht, Boat and Canoe Supply Houses, Hardware, Paint and Oil and Sporting Goods Dealers

L. W. Ferdinand & Co., 152 Kneeland St., Boston, Mass, U.S.A.

Send for Booklets—"How to Make Your Boat Leakproof" and "Marine Glue—What to Use and How to Use It."

IN ALL THE VARIOUS GRADES



**FULTON MARKET REFRIGERATING CO.****Established 1913****NEW YORK****Capacity 3,000,000 Pounds****THE ONLY FREEZER IN NEW YORK CITY DEVOTED EXCLUSIVELY TO*****Freezing and Storing of Fish by Experts***

**Ample Facilities, Prompt Service and Quality Product has established our reputation as  
the Premier Plant in New York City**

**WE FREEZE TO PLEASE!****TWO BLOCKS FROM FULTON WHOLESALE FISH MARKET****295 to 307 WATER STREET****NEW YORK CITY****Phones Beekman 0221-0222****LARGE HERRING CATCH IN NORWAY**

According to a report from the American Consul at Bergen, Norway, dated February 9: The large herring made their appearance in great number early in January, and the catch has been excellent in spite of continuous rough weather at sea. According to latest figures, not less than 1,118 fishing vessels are this year participating in the large herring fishing. Of these, 136 are steamers and 982 motor vessels, the balance being sailing vessels. Most of these are from Aalesund, Christiansund, Sondmor, and Romsdal. In addition, the ports of these districts are crowded with the vessels of the fish buyers, salt, boats, ice boats, etc.

Up to February 2, the total catch of large herring was 263,210 hektoliters (57,906,200 lbs.) as compared with 43,678 hektoliters (9,609,160 lbs.) for the same period last year; 493,670 hektoliters (108,607,400 lbs.) in 1922; 208,515 hektoliters (45,873,300 lbs.) in 1921, and 323,550 hektoliters (71,181,000 lbs.) in 1920. Of this year's catch, 88,517 hektoliters (19,473,740 lbs.) have been salted, 161,129 hektoliters (35,448,380 lbs.) iced for export, 5,860 hektoliters (1,289,200 lbs.) sold to the herring oil factories and the balance sold for home use. The value of this year's catch up to date is estimated at about three and a half million kroner (about \$938,000).

The spring herring fishing has just commenced and also with excellent promise under very unfavorable weather conditions. Up to February 2, the total catch this year was 33,000 hektoliters (7,260,000 lbs.) as compared with 750 hektoliters (165,000 lbs.) for the same period last year; 6,000 hektoliters (1,320,000 lbs.) in 1922, and 18,000 hektoliters (3,960,000 lbs.) in 1921. The spring herring this year average 360 to the hektoliter, as compared with 450 last year.

**CRABS USED AS WATCHDOGS**

How would you like a crab in the house instead of a dog, to give warning of unwelcome visitors? Land crabs are used for this purpose in the West Indies.

These particular crabs are about the size of a football, with enormous eyes and feelers. The big claw is usually well developed, being almost the same size as the body. When alarmed the crab holds this claw up in a very threatening attitude.

Crabs are naturally intelligent, and this species shows both affection and faithfulness to those with whom they are in frequent contact. Their strength and speed are amazing, and any intruder will have as much difficulty in releasing the grip of a crab as he will that of an English bulldog which has taken a firm hold.



## THE DEALERS' PAGE

By The Stroller

### CO-OPERATIVE ASSOCIATION

THERE is every reason why each retail dealer, wholesale dealer and producer of fish in the States of New York, New Jersey, and Connecticut adjacent to New York should be a member of the Middle Atlantic Fisheries Association. Problems are continually presenting themselves which require the combined efforts of those in the industry to solve. Some of the important items that have recently held the attention of the Middle Atlantic Association is the Federal Tariff. Interpretation by the Treasury Department had placed a duty of 1c per pound on Smelts and Herring, which was in conflict with the interpretation placed upon the Paragraph of the Tariff Act by members of the industry. This was fought to a successful conclusion by the Association.

Legislation presented in the New York State Legislature which would seriously cripple or put the commercial fisheries out of business in this State was defeated through the efforts of the Association.

Publicity with the cooperation of the Federal Bureau of Fisheries has increased the consumption of fish in the Metropolitan District to a considerable extent. Mrs. Evelyn Spencer has, for a period of about two months, lectured and demonstrated the cooking of fish in this section, and has created considerable interest among the housewives, and obtained newspaper publicity which, if purchased in the form of advertising, would cost the industry many thousands of dollars. In fact, the industry could not afford to pay for the amount of advertising obtained through her efforts.

Mrs. Ida B. Vail who assisted Mrs. Spencer during her campaign will continue this invaluable work for a period of at least six months more. Mrs. Vail has been giving lessons in fish cookery at Passaic, N. J., during the past few weeks. She is giving a series of ten lessons under the auspices of the Housewives Economic League of that City, and that her work is meeting with success is shown by the fact that the room in the lawyer's building in which these demonstrations and lessons are given is filled to capacity by the members at each meeting.

Among the things that she is doing and which encourage a greater use of fish in the home are: how to tell fish when it is fresh, demonstrating how to skin and bone fish, cooking fish in various ways as suitable for breakfast, luncheon and dinner dishes, as well as for supper parties, serving fish salads and sandwiches, fish chowder, fish en casserole, etc. She has also demonstrated a

very simple method for eliminating the odor of fish from the hands, dishes and cooking utensils, this being one of the important factors in increasing the use of fish in the household.

The Paterson Parchment Paper Company has furnished parchment paper for Mrs. Vail's demonstrations in cooking fish in paper. The method has proven so successful that when it becomes generally known, fish will, undoubtedly, be cooked in parchment paper bags.

The Association is furnishing to its members very attractive posters for store and window display, which call attention to the health and economic qualities of fish. Recipe books are also distributed to retail dealers for distribution among their trade.

Many plans are being formulated with the object of benefiting the members of the Association among which are, fish market demonstrations, the cooking and serving of fish by Mrs. Vail and her assistants, publicity in the form of newspaper advertising and by other means. In fact, the Association is working 100% for the benefit of the industry. This means the producer who catches the fish, the wholesaler and the retailer who distribute the fish, and no one vitally interested in the industry in any manner can afford not to embrace the advantages that membership of the Association will give him.

On page 15 is an application blank which can be cut out, filled in and returned to the Executive Secretary, Arch 11, Brooklyn Bridge, New York City, together with one year's annual dues, which you should do immediately, if you are not already a member.

### SEAWEED FOR FOOD

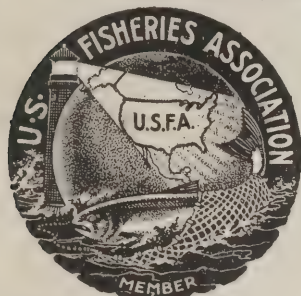
Japan appears to be the only country where seaweed is cultivated for human consumption, cereals and vegetables being cultivated by the occidentals. Some years ago when portions of the Japanese coast were found to be denuded of marine vegetation, the Japanese government took the matter in hand and planted the devastated regions with suitable varieties, mainly red laver. A crop of this in good years is worth as much as \$140 per acre. Still more profitable for seaweed farmers is agar-aga, which Japanese farmers export in large quantities for the manufacture of isinglass. Coarser forms of seaweed are utilized by the Japanese for the manufacture of a variety of objects, such as clogs, picture frames, and electric switchboards, while a substitute for cotton is made by blending two kinds of seaweed called in Japanese "segumo" and "gomoguma."



## U. S. FISHERIES ASSOCIATION NEWS

### REPORT OF U. S. F. A.—GARDNER POOLE, PRESIDENT

Given Before the American Association of Ice  
and Refrigeration, March 20th



THE principle accomplishments of the U. S. F. A. during the past year were resultant from our activities on legislation, participation in the Express Rate case before the I. C. C., active co-operation in the program of the U. S. Bureau of Fisheries and sales promotion work. In legislation work we have taken a prominent part in advancing the interests of oil pollution bills which deal with an ever increasing menace to our industry.

We have successfully represented the industry in a case recently decided in our favor against the Treasury Department, resulting in the re-funding of certain duties, making a direct and potential saving for the industry of substantial amounts.

Our membership has been aroused to protest against the two drastic cold storage bills recently introduced in Congress. Senate Bill No. 429 provides among other things that fish shall not be sold if kept in storage for a longer period than two months and that no storage fish shall be sold except in a frozen condition. Penalties of the greatest severity are provided, running as high as ten years imprisonment. The passage of this bill would deal a death blow to the fishing industry, as the freezing plant stabilizes the industry by absorbing its surplus products, and except for the facilities of refrigeration, millions of pounds of fish would go to waste and the industry could not successfully operate because of the uncertain nature of the conditions affecting its production.

S. 1171, while not as drastic, is absurd and unnecessary from any standpoint and both measures should be actively opposed by the combined efforts of the members of this Association.

The last year has seen a continuance of the work started to prevent an increase in express rates. Our efforts were rewarded in an average reduction on commodity rates of about 10%.

We have earnestly assisted in the work of the U. S. Bureau of Fisheries. This representative work with the Bureau has included the education of the consumer to the value of fish as food. The health value of fish in particular, has been

stressed as the best selling argument. The fish business has always been run by men selling what women buy without getting the women's point of view. This is obviously wrong. Most of our domestic housewives do not know how to cook fish well and find it troublesome to prepare. The Bureau has recently obtained the services of Mrs. Evelyn Spencer, who did excellent service during the war years and was widely known as the fish evangelist. Her work consists, primarily, in lectures to women's clubs, domestic science teachers and persons interested in the fisheries and includes radio lectures and actual demonstrations showing improved methods of preparing fish in the home in such manner as to avoid objections to fish and to render it appealing to the appetite. She talks about fish to women in terms that they understand, telling them of the health value of fish as food, of the use of frozen fish and fish preserved by salting, canning, smoking and the like. She has visited Boston, Gloucester, New York, Chicago, where she has met with hearty reception, aroused public interest, and materially increased the interest in the sale of fish. This work is backed by the trade in the distribution of posters, cook books, development of a motion picture film and the like.

The Association has also co-operated effectively with the Bureau in the developing of brine freezing of fish suited to commercial needs in this country. This work also gives promise of yielding results of material benefit to the trade. I wish to point out that fish is an extremely perishable product, that production centers are far removed from many of the important centers of consumption, that the runs of many of our important fishes are seasonal in character. As freezing conserves such fish in times of abundance and cheapens for use in times of scarcity, it is now playing a very important part in our industry, a part which promises to become of increasingly greater importance as the value of frozen fish becomes more widely known. As fish are now frozen under excellent conditions when they are perfectly fresh, if they are properly stored, handled and prepared for the table, they will be superior in quality, texture, and flavor to fresh fish shipped long distances packed in ice. We are now freezing about 80 million pounds of fish per annum. This represents approximately 5% of the production of edible fish. The most important species frozen are halibut, salmon, herring, ciscoes, whiting and mackerel, as well as many other species of fish and shell-fish in smaller quantities. The annual production of halibut in our North Pacific now



amounts to 50 million pounds per annum, at least one-fifth of which is frozen for shipment to far distant consuming centers including Chicago, New York and Boston. Salmon, another of our important food fishes, is produced almost wholly on our North Pacific coast, the annual production amounting to 470 million pounds per annum. About 10 million pounds of these fishes are frozen annually for consumption in all parts of the United States and even for export. Another important field in which the Association has co-operated successfully with the Bureau has been in the making of market surveys of important distributing and consuming centers including Boston, Pittsburgh, Louisville, Chicago, Minneapolis, St. Paul, and Seattle. These surveys have yielded a fund of information useful to men in our industry. For example, it was shown that 56% of the landings of fresh fish at Boston, exceeding 100 million pounds per annum, was consumed in Massachusetts and 89% in five states to and including Pennsylvania. Co-operative ventures by the Association and the Bureau of Fisheries in these and other fields are giving an entirely new insight into the problems of our business and are helping for progress in the industry and improvement in the quality of the product to the consumer.

#### FEED THEIR DEAD TO SHARKS, THEIR GODS

Writing from Faisi, British Solomon Islands, a correspondent of the London Mail tells a story of the sacrifice of human beings to their deity in the form of a shark. The shark worshippers inhabit the island of Savo.

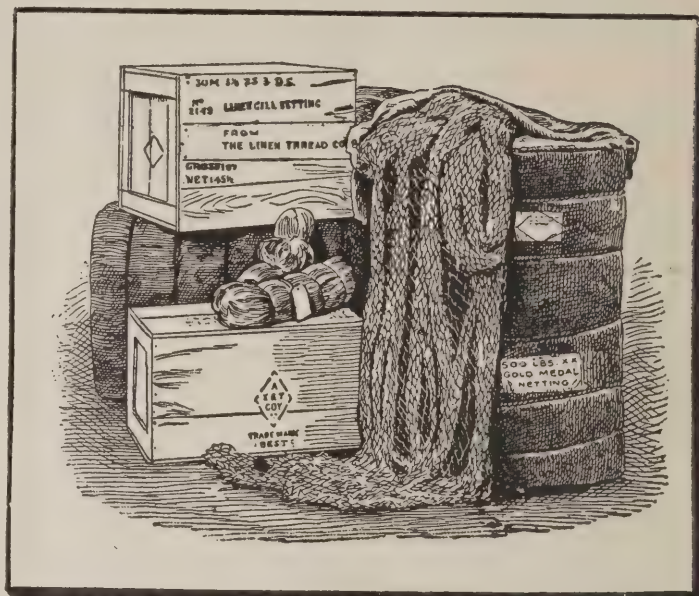
To appease their divinity they cast their dead into the sea to be eaten by sharks, and if one of their number should be so unfortunate as to be attacked by a shark, though he escape to land, his fellow islanders drive him back into the sea to be devoured by the god. The result is that the sharks grow to an immense size and are all man eaters.

The writer tells of one man who was attacked by a shark, but who, in spite of the loss of one arm, managed to reach shore, whereupon some natives pushed him back into the water. The shark bit off one of the man's legs. Again he reached shore, and this time the natives, apparently decided that they had been sufficiently complaisant to their god, let the victim escape. Strangely enough, the mutilated man lived.

Unlucky Motorist (having killed the lady's puppy): "Madam, I will replace the animal."

Indignant Owner: "Sir, you flatter yourself."  
—Bison.

It was a death-bed scene. The director appeared dissatisfied with the hero's acting. "Come on," he bawled out, "put more life into your dying!"  
—Beanpot.



## Nets, Twines and Fittings for All the Fisheries

WHEN you buy cotton or linen netting you want and expect to get *dependable* netting. And you will get *dependable* netting if you purchase GOLD MEDAL Cotton and A. N. & T. Co. Linen Netting, as have all previous purchasers for many years.

Because these brands of netting bought in 1920 were as good as those purchased in 1915; because that purchased in 1910 was as good as that purchased in 1905; and because these brands are now the same quality as that purchased in 1900, is the reason we have customers who have used our brands of cotton and linen netting *continuously* for over twenty-five years.

**American Net & Twine Company**  
Gloucester and East Cambridge, Mass.

**W. & J. Knox Net & Twine Company**  
Baltimore, Md.

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105 Maplewood Avenue



### EFFECT OF FREEZING FISH

The Fifth Annual Report of the Food Investigation Board, Dept. of Scientific and Industrial Research, London, Eng., contains an article with regard to fish freezing research that may be of some interest to our readers. The report says:

"The first part of the year was spent by J. Pique in fitting up the brine freezing tanks and getting them into working order, and in equipping the laboratory; work on fish was therefore not resumed until October."

"*Herring.* When thawed at once after being properly brine frozen, herring are indistinguishable from fresh fish, but after storage, even at a temperature as low as 11 deg. C. (12.2 Fah.) they show the following defects: The eyes have a central opaque white patch, the gills are brown, and if storage has been prolonged—say from four to six months, the surface of the fish is sometimes discoloured by patches of brownish yellow. None of these changes are due to putrefaction or in any way militate against the food value of the fish whose flavour is good, provided the conditions of storage have been rigorously cleanly.

"The white appearance of the eye is due to the disorganization of the delicate structure of the lens, by imbibition of water. It was noticed in the experiments that thawing herring in water or even in contact with ice, increased the size of the white patch in the eyes, whereas in fish thawed slowly and out of contact with ice or water, it was slight or even absent.

"The brown colour of the gills is due to a change in the blood pigment. The normal red colour is largely recovered by freely exposing the fish to the air after being thawed out, and the development of the brown colour may sometimes be completely obviated by freely exposing the gills to air during storage.

"The experiments on the storage of herring point to the following as the best conditions:—Store so as to give the greatest possible access of air to the fish, but the air must have its humidity kept high by the presence of plenty of crushed ice; the ice should not touch the fish. Thaw slowly in air, but neither in contact with ice nor with water.

"The nature of the yellow-brown surface discolouration has not yet been investigated.

"*White Fish.* As a class, white fish are more difficult to freeze than oily fish. Though the tissues are quite well preserved, the external appearance is often decidedly different after storage, and the internal surface exposed by gutting sometimes has a slimy feel. We have never found the quantity of salt absorbed sufficient to affect the taste of the fish when cooked.

"It is again necessary to observe that these phenomena of storage are purely superficial and in no way detract from the high quality of the

product, and this being so, it is for the industry to consider whether it is more worth while spending money in an endeavor to conform to standards of quality which have only tradition behind them, or to spend possibly no more money in educating salesmen and consumers to an appreciation of the quality of fish which have been frozen on right lines."—*Canadian Fisherman.*

### Altogether Too Cheap

Two men in South Carolina were dickering on the sale of a mule. "How much'll you tak fo' dat mule, brother?" inquired the first.

"Ah'll sell you dat mule so cheap dat you'll feel like a hoss thief!"—*Judge.*

### APPLICATION FOR MEMBERSHIP

#### MIDDLE ATLANTIC FISHERIES ASSOCIATION

Executive Office  
ARCH 11 BROOKLYN BRIDGE  
New York City

I hereby apply for membership in class checked and enclose herewith amount of dues for present year.

#### ACTIVE MEMBERSHIP

|  | Annual<br>Dues |
|--|----------------|
| CLASS A—Sea-going Vessels or Ocean Pound Operators .....               | \$20.00....    |
| CLASS B—Purse Netters or Bay Pound Operators .....                     | 10.00....      |
| CLASS C—Fly Netters or Hook Line Operators .....                       | 5.00....       |
| CLASS D—Salt Water Wholesalers, Freezer Operators, Etc. ....           | 30.00....      |
| CLASS E—Fresh Water Wholesalers, Freezer Operators, Etc. ....          | 30.00....      |
| CLASS F—Hotel and Steamship Supply Companies .....                     | 30.00....      |
| CLASS G—Retailers .....  | 10.00....      |
| CLASS H—Public Warehouses Handling Fish .....                          | 30.00....      |
| CLASS I—Chain Stores, First Membership..                               | 20.00....      |
| Each Additional Store .....  | 5.00....       |
| CLASS J—Smoked Fish Dealers .....                                      | 30.00....      |
| CLASS K—Salt, Preserved, Canned Fish Dealers .....                     | 20.00....      |
| CLASS L—Shell Fish Dealers .....                                       | 20.00....      |
| CLASS M—Executives, Managers, Etc., of Concerns Already Active Members | 10.00....      |

#### ASSOCIATE MEMBERSHIP

|   |           |
|---|-----------|
| Persons, Firms, or Corporations Interested in the Industry but not Actively Engaged therein ..... | 10.00.... |
|---|-----------|

Name to be registered as member.....

.....

Address.....

.....

Signed by.....

Proposed by.....

Amount Enclosed ..... Date.....



## RESTAURANT MAN CLAIMS PEARL IN DINER'S OYSTER

**Customer, However, Emerges From Dispute With  
Gem Appraised at \$150**

Frank Smith, former postmaster in Ridgefield Park, N. J., ordered Blue Points for his lunch at Ye Olde Homestead in that town, and felt something grate against his teeth as he was consuming the fifth. He took it out and discovered it was a pearl.

The waiter reported the discovery to Martin Hanson, proprietor of the restaurant, who immediately claimed the pearl. Smith had not even paid for the oysters yet, said Hanson, so title had not passed, and the oysters and all they contained still belonged to him. Moreover, said Mr. Hanson, he was a restaurateur, not a jeweler, and if Smith wanted pearls he should go to Mr. Goldstein's shop or dive for them.

Other diners took part in the dispute and Smith eventually got out with his pearl, leaving Hanson threatening to bring suit for its recovery. A jeweler appraised the pearl at \$150.—*New York Tribune*.

I can't see where the inventor of the new "lie detector" expects to find a market for the thing for I know of no married man but what has one.

## So Very Important

The telephone rang during the noon hour. A man asked for Dr. Carl H. Eigenmann, a scientist, at Indiana University.

He was told that the doctor was at dinner.

"But this is very important."

Dr. Eigenmann then answered the telephone, and the other voice, after explaining that he was a freshman in the university, asked what was the plural of fish, fishes or fish.

Dr. Eigenmann said if one was speaking of specimens it was fishes.

The student then said: "Then I was right. I told the waiter to 'pass the fishes, please,' and every one laughed. Thank you so much."—*Indianapolis News*.

## Not Worth Five Cents

A small boy strolled into an Arizona drugstore and said: "Gimme a nickel's worth of assafetity." The proprietor wrapped it up and passed it over.

"Charge it," said the boy.

"What name?" inquired the druggist.

"Hunnyfunkle," was the answer.

"Take it for nothin'," retorted the languid chemist. "I wouldn't write 'asafoetida' and 'Honeyfunkle' both for no nickel."—*Everybody's Magazine*.

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# Atco Fisheries News

VOL. III No. 12

APRIL, 1924

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on request

## Development of the Fishing Industry

THE story of the gradual rise and development of the fishing industry is closely akin to that of its sister industry, agriculture. In both cases man became skilled in harvesting long before he understood anything of the art of cultivation. Primitive man roamed from place to place in the wake of the annual wave of harvest, gathering wild crops of grain, berries and fruit. Ultimately he became alive to the significance of study, and the nomad settled down to raise crops year after year in the same place. He gradually acquired a knowledge of the conditions under which plants grow and the principal of rotation of crops, and by this not only increased the productivity of the land, but also laid the foundations of a systematic agriculture.

The art of fishing is one of the oldest in the world, yet even to this day the fisherman is simply a hunter, gathering where he has not sown, and differing little, save in mechanical efficiency, from his primitive ancestor fishing with spear and trap.

Only in recent years has any systematic attempt been made to understand something of the force that produces the annual harvest of the sea. We know very little about the habits of the various fishes that constitute this harvest—their food, their migrations, their reproductive processes, and in general the conditions upon which their healthy life and development depend. We have developed highly efficient fishing implements, but we have yet to use them wisely, and not too well, to increase the fertility of the fishing grounds rather than depopulate by over-fishing and the destruction of immature fish.

The study of the ocean and its inhabitants is one of the youngest of sciences, yet it should be one of the most important from the viewpoint of the fisheries, for it is only by the study of oceanography that we can hope to found a systematic, organized aquiculture.

The beginning of the simple aquiculture is to be seen in the cultivation of shell-fish, such as oysters, clams, mussels, etc., by the inshore fishermen.

Of recent years experiments have been carried out by the Fishery Commissions of various countries with the object of increasing the productivity of certain grounds by adding large numbers of artificially hatched young fish. For some years hatcheries have added annually, millions of fish in our rivers and in the open ocean, with the result that production of these varieties has been increased materially.

New species have been introduced into particular fishing grounds with marked success. The eggs of the Atlantic shad have been hatched and the larvae introduced into the Pacific with the result that a profitable shad fishery has been established on the Californian coast.

The cold storage warehouse is used to preserve fresh fish during periods when production is inadequate to supply demands. Fish waste is manufactured into glue, cattle food, and fertilizers. Oils are obtained from inedible fish and fish offal which is used in the manufacture of soap and margarine. Even the skin

(Continued on page 2)



of certain fish, notably the shark, is tanned into excellent leather.

The story of the fishing industry is essentially a description of the methods that are used for capturing various species of fish that are of commercial importance, and for the handling, curing and disposing of the catch. The per capita consumption of fish in the United States is much smaller than that of any other country, and it would seem that in view of this fact vigorous steps should be taken to encourage a greater use of fish and so preserve this valuable industry. A national scheme of development should be inaugurated, having for its objects the systematic exploitation of local and periodic coastal fisheries; discovery of methods of preserving for future consumption fish that cannot be disposed of just when it is caught; the education of the public to use more freely the large supplies of excellent food fish that are available at our very doors.

### ENGLISH MAY HAVE TERRAPIN FARMS

#### Recent Importation Suggests New Industry

LONDON, April 15.—The arrival of 200 live terrapin imported into this country for the benefit of American visitors is of interest, says a writer in the *Daily Mail*, for if terrapin catch on here it might mean the opening up of a new and valuable industry.

Turtle farming is already a remunerative business in the United States and in Japan, and our own climate is well suited for rearing these delicious little reptiles. The turtle most prized for table in the States is the small diamond backed terrapin, a creature with a flattish back marked with diamond shaped black patterns. At one time it was common in the salt marshes of the Atlantic coast all the way from Massachusetts to Texas.

Forty years ago terrapin of edible size fetched 10 to 15 cents apiece, but the market for them grew so rapidly that the price once rose to \$50 a dozen. I think it was in Baltimore that some of the old Southerners first began breeding these turtles. A simple matter, for all that is required is a few small ponds of brackish water in which the creatures are confined, according to their size and age.

There is a larger variety, the so-called snapping turtle, which is still very common in North America and which is caught on hooks baited with eel flesh or with raw meat. The Japanese farm the snapping turtle on a large scale. There is a turtle farm outside Tokio, the owner of which supplies over 20,000 turtles yearly, of which about 5,000 are exported to China, where they fetch as much as a pound apiece. These Asiatic turtles are usually sold at five years old, but if kept grow to a very large size, weighing 60 pounds or even 80 pounds apiece.

The turtle that is consumed in England is a marine variety, the green turtle, the supply of which comes principally from the West Indies. Of the 200 terrapin that arrived at the Savoy Hotel from America, 60 of the tenderest were singled out for an early death, and were consumed at the boat race gala dinner. The remainder were put aside as the nucleus of a terrapin farm which is being started near Maidstone.

"The terrapin," the head chef stated, "is boiled for half an hour, after which the shell is taken off and the heart, liver, and eggs removed. The flesh is stewed with sherry and the other parts are chopped up and cooked with cream. One terrapin—and the female is the most luscious—makes a dish for four people."

### FACTS ABOUT FISH

Of all the foodstuffs in the world, fish is by far the most plentiful, but it is also one of the most neglected. For some reason fish seems to be regarded as a luxury or delicacy, to be eaten only on special occasions as an appetizer.

Pound for pound, fish and beef steak are proportionate in fats and heat or energy units. As nutriment, milk and oysters are more similar than any other common foods. Fish, fresh or canned, is about equal in digestibility to fowl, eggs or meat. Fish and meat are about equal in nitrogen, supplying fuel for heating the body and proteins for building and repairing bone, muscle and tissue.

Probably the principal reason why fish is not more universally used as food is because the average housewife does not realize its food value and has never learned the most appetizing methods of preparing it.

### Maritime Association of the Boston Chamber of Commerce Petitions the Lighthouse Bureau

The Maritime Association of the Boston Chamber of Commerce has submitted to the Lighthouse Bureau, a petition extensively signed by navigators of steamers and tugs operating through Nantucket Sound, requesting the reestablishment of lighted buoys in the old Pollock Rip channel, Nantucket Sound. The petition states that with the opening of the new Pollock Rip channel, the buoys were removed from the old channel compelling vessels of all types to use the new channel. It further stated that if the buoys in the old channel are reestablished, it will relieve congestion which frequently occurs in the new channel when steamers and tugs are crowded into the channel at the same time. Many of the tugboat captains would prefer to use the old channel if the lighted buoys were reestablished. It is distinctly understood that the captains of all types of vessels would have the privilege of using whatever channel they desire.



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## SALT WATER FISH

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|-------------------------------|------------------|-------------|
| Bluefish                      | Sturgeon         | Pompano     |
| Rock (Striped Bass)           | Mackerel         | Kingfish    |
| Perch                         | Sardines         | Salmon      |
| Eels                          | Mullet           | Flounders   |
| Weakfish                      | Butterfish       | Fluke       |
| Sea Trout                     | Croakers         | Halibut     |
| Smelts                        | Sea Bass         | Spots       |
| Sheepshead                    | Spanish Mackerel | Red Snapper |
| Strawberry Bass (Mutton Fish) |                  |             |

## FRESH WATER FISH

|            |                   |              |
|------------|-------------------|--------------|
| White Fish | Blue Pike         | Mullet       |
| Cisco      | Yellow Pike       | Pickrel      |
| Herring    | Sauger Pike       | Yellow Perch |
| Sturgeon   | Smelt or Ice Fish | Carp         |
|            | Spoonbills        |              |

## SPECIALTIES

|                  |            |             |
|------------------|------------|-------------|
| Lobsters         | Shrimp     | Crab Meat   |
| Clams (Quahaugs) | Scallops   | Caviar      |
| Craw Fish        | Hard Crabs | Periwinkles |

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## The Atco Fisheries News

PUBLISHED BY

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295 to 307 WATER STREET

Edited by J. H. MATTHEWS

April, 1924

### ALASKAN FISHERIES BILL IN CONGRESS

**A** NEW Alaska Fisheries Bill H. R. 8243 introduced in the House March 22nd by Representative White of Maine. It was referred to the Merchant Marine and Fisheries Committee and came up for discussion in the House on April 2nd.

The bill is said to embody the unanimous views of the Committee on Merchant Marine and Fisheries based on the various bills previously introduced and the testimony offered at the hearing of January 31st to February 8th. It is understood that there is a great probability of its passage. It appears to be a compromise between the previous White Bill and the views of Delegate Sutherland of Alaska. The principal feature is the establishment of the authority of the Department of Commerce to make regulations for the Alaska Fisheries, eliminating the present arrangement for control by means of permits to individuals or corporations. A number of specific regulations, however, are embodied in the bill including provision that a 50 per cent escapement shall be allowed in all waters of Alaska and extension of the weekly closed season to Bristol Bay.

Delegate Sutherland introduced an amendment on April 2nd which would prohibit salmon traps in Alaskan waters. This provision will, undoubtedly, be vigorously opposed by representatives from the Pacific States, as it would be ruinous to the salmon industry. Aside from this there is considerable disappointment over the clause eliminating the permit system, as it was felt by many to be the most effective means of protecting the fish, but in view of the attitude of the Committee there seems to be little likelihood of its being changed.

A serious omission is the failure to provide a future date for the act to take effect. If it becomes a law during the spring or summer as now seems likely, the inevitable result would be con-

fusion in the seasons fishing and packing operations, and embarrassment of both packers and the Bureau of Fisheries in adapting their activities and regulations to the new conditions in the midst of the packing season. Under any circumstances the necessary revision of regulations, if fishing operations are to be kept under reasonable control, will be a work of no little magnitude. For these reasons an effort will be made to amend a bill making it take effect January 1st next, which will give time for the necessary adjustments.

The 50 per cent escapement provision also is regarded as unreasonable by fishing industries, and indeed, this clause would be meaningless except at the few points where arrangements have been made to count the fish entering certain streams. An effort will accordingly be made to have this section eliminated. The Bristol Bay packers also object to having the weekly closed season apply to that section, which, on account of the shortness of the run would seriously hamper their operations. Owing to the numerous restrictions as to gear and the length of season under which they are now working, they feel that this further restriction is not justified.

### MORE FISHERMEN IS NEED OF WORLD; HOOVER TELLS WHY

Their Qualities of Faith, Hope and Optimism  
Needed by Public Officials

CHICAGO, April 13.—There are too few fishermen in public life, Secretary of Commerce Hoover declared last night in an address before the annual convention of the Izaak Walton League of America in which he outlined plans of his department for conservation and propagation of fish for commercial and game uses.

"A fisherman," he told several hundred disciples of rod and line, "must be of contemplative mind, for it is often a long time between bites. These interludes produce patience, reserve and calm reflection—for no one can catch fish in excitement, in eagerness or in malice.

"He is by nature possessed of faith, hope and even optimism or he would not fish; for we are always going to have better luck in a few minutes or to-morrow."

All these qualities in public officials make for good government, he said, adding that in Washington "this spirit does not always exist—in matters of fish and also other questions."

So low are the streams in Santa Cruz County, Cal., because of the dry season, that steelhead trout are meeting with unusual difficulty in their pilgrimage up the rivers. Game Warden E. V. Moody reports finding trout weighing from eight to ten pounds making their way upstream with their bodies and fins mostly out of water.

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## STATUS OF HALIBUT TREATY

**O**WING to the recent large increase of the Pacific halibut fleet and corresponding greater intensiveness of fishing, halibut fishermen and merchants of this section have lately expressed a strong desire that the treaty establishing a closed season on Pacific halibut be ratified by the Senate without delay. The matter was taken up by officers of the United States Fisheries Association, and Gardner Poole, president of the Association, James E. Munson, executive secretary, and Russell Palmer of the Fishing Gazette, recently called on Senator Lodge, chairman of the Foreign Relations Committee, in whose hands the treaty now rests. Senator Lodge indicated that as soon as Canada withdraws Section 9 of its halibut act there will be no further opposition to ratification of the treaty; and the impression was given that ratification could be secured within a week after the bill is once reported to the Senate. Senator Lodge appeared to feel that *the closed season would undoubtedly go into effect this year.*

The prospect of early action is further indicated by the advice that a bill repealing Section 9, introduced by the Minister of Marine and Fisheries, has passed its first reading in the Canadian House, and that if this is passed the treaty will be satisfactory to the United States government. It is accordingly hoped that the way will very soon be cleared for the Senate's ratification of the treaty. When that is accomplished, immediate steps should be taken to enact a law similar to that of Canada, so that there may be no question as to means by which the terms of the treaty are to be carried out.

As a result of the failure to make the closed season effective last fall, producers and distributors of frozen halibut on the Pacific Coast figure their losses at hundreds of thousands of dollars, and there will be further heavy losses unless they have definite assurance in the very near future as to what action is to be taken. The halibut fishery is now in a rather critical condition. If the closed season should again be held up, production during the spawning season next fall would be very heavy, with corresponding inroads on the halibut resource; and the prospect of large market supplies at that season will necessitate curtailment of freezing operations, with resulting loss to the fishermen. On the other hand, if the closed

season is to be in effect, it is important that the industry know of it in time to provide during the summer for the trade requirements of the following winter. Lacking assurance either way, all engaged in the industry are working in the dark.

Section 9 of the Canadian halibut act, mentioned as an obstacle to immediate ratification of the treaty, provides that any vessel not navigated according to the laws of Canada or the United Kingdom found fishing or preparing to fish or to have been fishing for halibut in the territorial waters of the west coast of Canada in any close season, or that entered such waters for any purpose prohibited by the act may be seized and forfeited.

## SAVE THE WHALE

Modern methods of whale-killing have become so effective that there is danger of the great sea-mammals disappearing from southern waters as they have nearly disappeared from the northern. Since 1905 whaling has been centered around the Falkland Islands, the South Shetland Islands, and South Georgia. The whalers have been very successful and have made such inroads on the whales that they are becoming scarce.

Although it was long ago replaced by other illuminants, whale oil is still important as a source of glycerine. The migrations of the whale species is now being studied by scientists. Whales are supposed to swing back and forth between their breeding-grounds in warmer waters and the colder waters of the Antarctic, which are rich in the small organisms upon which they feed.

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## SCALLOPS

ARE NOW IN STRONG DEMAND

Your consignments are solicited



### THE MACKEREL

**P**ROBABLY none of our sea fishes is more interesting than the mackerel. For the last two months, May and June, schools of these fish have been followed by fleet of American purse-seiners and Canadian netters, in the migration up the Atlantic shore of the continent to the Gulf of St. Lawrence. And just as eager as the fishermen have been to net this delicious pelagian, the public has been in its effort to procure it for the table.

The common mackerel is one of the best known food fishes. It is distinguished from other denizens of the deep by its swift form, metallic coloration, and, technically, by the presence of a number of detached finlets between the back fins and the tail. The cut of the mouth is peculiar, the spines in the fins are feeble, the muscular system is extremely strong, and the flesh is oily. As in most swift-moving fishes and fishes of pelagic habits the bones of the spinal column are numerous and extremely small, an arrangement which makes for the flexibility of the body.

The common mackerel (*scomber scombus*) is probably confined to the Atlantic, where on both European and American shores it runs in vast schools, the movement varying greatly from year to year, the preference being for cool water. Mackerel migrate northward to spawn. The female produces approximately half a million eggs each year, according to Professor Goode. These are very minute and each is provided with an oil globule which causes it to float on the surface. All of these eggs, of course, do not mature. Both the eggs and the young are destroyed in great quantity by their natural enemies; hence the reason for producing the eggs on such a large scale. The balance of nature suffices for all ordinary exterminating influences.

During April or early May the mackerel strike our Atlantic coast off Carolina or Virginia where they are intercepted by a fleet of seiners from Massachusetts. These seiners, which are a fine class of craft-yachts of great speed and very seaworthy follow the schools up the coast. The first mackerel caught in southern waters are usually marketed fresh and command a high price, but as the seiners proceed north their catch is mostly salted in barrels.

While our American cousins have an extensive off-shore fishing fleet in pursuit of the mackerel,

there is only one Canadian seiner operating this year; our fishermen use drag-nets or nets fixed in the bottom. The Canadian mackerel catch is thus rendered very uncertain because the schools may move thirty or forty miles off shore, which is further to sea than our small Canadian craft would care to venture. Mackerel have been known to take three different routes after striking off the southwest shore of Nova Scotia. These routes, commonly known as the shore, inner and outer, all converge at Canso. Some schools, it is stated, go through the Strait of Canso to the Gulf of St. Lawrence, but the great body reaches the gulf by way of Cape Breton. After lingering for a period in the Gulf the fish disappear into deep water, returning again in the fall on their migratory course to warmer waters for the winter.

The Fisheries Branch, Department of Marine and Fisheries, in 1920 instituted a scouting service to locate the mackerel schools as they approach the Nova Scotia coast, and notify the fishermen ashore. The fisheries protection cruisers "Arras" and "Hochelaga" which set out early in May, met the mackerel and accompanied them along the coast. This year a similar service was maintained, but unfortunately both in 1920 and 1921 the schools did not follow the shore course, and hence our fishermen, who are dependent largely upon a movement inshore, did not have the success of other years.

The schools of mackerel vary greatly in size. Schools estimated to contain one million barrels have been recorded on more than one occasion. A school such as this has been described as "a windrow of fish half a mile wide and twenty miles long." The bulk of mackerel taken is salted, but fresh or salt they are consumed in great abundance by Canadians and Americans whenever available. It is estimated that the Massachusetts seiners put up about 400,000 barrels each year. Our Canadian fishery in 1919 brought 230,770 cwts., valued at approximately \$1,500,000, of which 74,897 barrels were put up, valued at \$1,038,000. In 1920 only 142,347 cwts. were caught, and 26,144 barrels packed.

Professor Goode says that the mackerel when in season is one of the most delicious sea foods, ranking high in nutrition and palatability. Salt mackerel may be boiled as well as broiled and fresh mackerel may be treated in the same way.

## Fish Nets and Fishery Supplies

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## AN OCEAN GRAVEYARD

### Mysteries of the Sargasso Sea

The Sargasso Sea lies today as when the Portuguese first sighted it, 600 and more years ago—a vast expanse of mystery.

It has been a region of mystery and dread to mariners ever since the first bold navigator marked the seaweed fringing its borders. In area it is almost as large as the United States of America, being more than 2,000,000 square miles. And some aver this ocean solitude shrouds all the derelicts and debris that the swirl of the ocean currents for ages past has swung into this vast dead-water of the Atlantic.

Around the edges of this continent of seaweeds float debris brought by the currents from far-off lands.

Cocoanuts are entangled in the boughs of great trees that once grew on the banks of the Orinoco and the Amazon, a thousand and more miles distant; here are trunks of the ceiba from the River Plate, and palms and other trees from the Gambia. Anything that floats—an empty keg or a waterlogged derelict—once it gets into the ocean current brings up in this, the graveyard of the ocean.

In the central part of the Atlantic the flow of the surface waters is not steady in any direction, and thus the seaweed and other flotsam of the currents tend to accumulate. Along the edge of this continent of seaweed are floating islands of varying size that, like the plain of marine vegetation stretching away over the horizon, are of the yellow gulfweed, called by the Spaniards "sargazo." Between these islands and the Sargasso Sea lies a clear channel of water only a few hundred feet in width.

It all looks solid to the eye. But the surface is neither firm enough to walk upon, nor liquid enough to allow the passage of a boat. Who falls into it is drowned, if he cannot be reached from his craft, for the clinging weed entangles itself about and makes the strongest swimmer powerless. It clogs the screw of a steamer and brings her astand, and any sailing ship that runs her bows into the deep matted web is lucky if she escapes quickly into clear water.

Some day, doubtless, the Sargasso Sea will be explored, for it has the lure of the unknown and the dangerous, which always tempts men to risk their lives. Science calls for the examination of its mysteries, for it is known that all sorts of aquatic and insect life flourish there. There are numberless varieties of fish, molluscs, shrimps, crabs, waterfleas, and other forms of life. Many of them appear to be unknown elsewhere, and almost invariably the species take on the color of the masses of yellow weeds—nature's provision for their safety against enemies.—*Everyday Science.*

## WHAT YOU SHOULD KNOW ABOUT OYSTERS

With the ending of April, according to tradition, oysters must retire into the dietary background until the cool days of autumn. Be that as it may the vastness of our country is such that seasonal rules for one section might seem quite foolish for another, and so biographical sketches of the various foodstuffs are better without the counselling of seasonal limits!

History tells us that oysters were being eaten when civilization was young, having been cultivated as food for at least two thousand years.

American varieties take on geographical names, although this practice is sometimes carried to an extreme, as, for example, when we hear the term "Bluepoint" applied to all small oysters, all large ones being "lumped" under the term "Saddle-rocks."

As a delicacy the oyster needs no "press agent," but when it comes to a consideration of its food value there are certain facts that should be remembered.

Energy is not supplied economically by oysters, for it would require the consuming of enormous quantities to produce sufficient energy for a day, and this would be foolish extravagance both of money and of space in the digestive system.

It is as an aristocrat of the dietary that the oyster shines, for his solids are very easily digested and he contributes a valuable service to the "dainty" dietary of the invalid, or to the festive supper of normal health.

Speaking of aristocracy, raw oysters and champagne are twin brothers in the dietary treatment of seasickness, and as this is a medical fact, even Mr. Volstead will not be offended at our mention of it!

### LONESOME

"He's as dumb as an oyster."

"How do you know that an oyster is dumb?"

"Because, if it wasn't, it would kick because it didn't have any company in a stew."

CANADIAN SHIPPERS OF FISH, LOBSTERS, ETC., SHOULD SEE THAT THEIR CUSTOMS PAPERS ARE PLAINLY CON-SIGNED TO

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## MUSSEL SHELL FISHERIES OF LOUISIANA

THE rivers and lakes of Louisiana contain abundant deposits of mussel shells, and many of the beds are practically virgin. Each year shells are taken from our waters for shipment to various centres where they are made into buttons. The shells are shipped in carload lots just as they are taken from the water.

As only a small portion of the shell is used, from three to six "blanks" or unfinished buttons being cut from a shell, the establishment of blank cutting plants at shipping points convenient to the source of supply would effect a great saving in weight, producing greater efficiency and saving in handling.

In the waters of Louisiana, notably the Tensas, Ouachita, Black, Fool, and Pearl rivers, Larto Lake, and Saline Bayou, mussel shells of excellent quality are found, including such species as the Southern fat mucket, nigger-head, pig-toe, pimple-back, and Southern maple-lead. At present the shells are taken principally from Ouachita, Tensas, and Pearl rivers for shipment to the button factories at Muscatine and Davenport, Iowa, La Crosse, Wisconsin, and other button centers. Obviously, at such a remote distance from the principal button factories, it would pay better to cut the blanks before shipping.

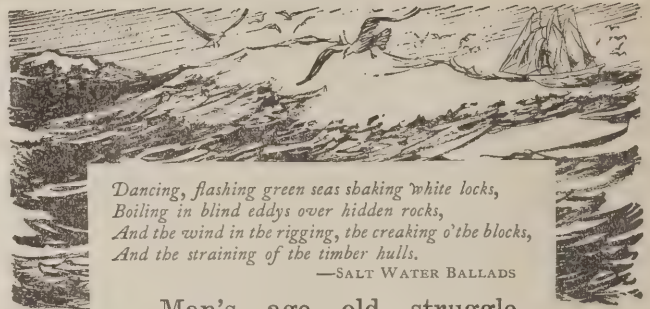
For the protection of the mussel shell resources of the State, the Department of Conservation has placed certain restrictions on the taking of shells. Authorities on mussel shell fishing having agreed that the crowfoot bar caused destruction to mussel beds, the department has prohibited its use.

Mussel shells are fished by means of dredge, tong, rake, and fork, but the beds are in less danger of depletion when the tong, rake, or fork is used than when any other method is employed. The department requires the payment of a license fee of \$25.00 per annum for the privilege of dredging shells. In addition the State collects \$1 for every ton of shells taken by dredge or otherwise.

The mussel resources of the State of Louisiana are worthy of careful investigation. In addition to their use for the making of buttons, the mussel shells of Louisiana contain valuable pearls, the pearl mussels being found principally in Caddo Lake. These pearls have been known to sell for several hundred dollars apiece.

### France Helps Fishermen

To popularize salt-water fish in order to help the fishing industry of the Channel ports which have recently been suffering from hard times, the French government has been supervising a Fish Week and has established fish-frying centers throughout France where portions of fried fish from the sea were sold for a nominal sum.



*Dancing, flashing green seas shaking white locks,  
Boiling in blind eddies over hidden rocks,  
And the wind in the rigging, the creaking o'the blocks,  
And the straining of the timber hulls.*

—SALT WATER BALLADS


Man's age old struggle against the might of wind and wave has proved that good oakum in the seams of a vessel is not only a necessity but is really an investment that pays big dividends.

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### Canadian People Small Fish Eaters

The Commissioner of Fisheries of Ottawa, Dr. E. Price in a speech delivered at Ottawa, said that the Canadian people do not eat enough fish, which, he claimed, analysis has shown is an excellent food, though only 25 pounds per year, per capita is the Canadian rate of consumption.

### NORWAY SALT MACKEREL

The following note, dated January 26, 1924, from the American Consul at Bergen, Norway, on exports of salt mackerel from Norway in 1923, will be of interest:

It is noteworthy that in 1923 Bergen exported to the United States only 522 barrels of salt mackerel, as compared with 8228 barrels in 1922. The 1923 export was invoiced at an average price of \$16.34 per barrel and that of 1922 at \$15.39 per barrel. The total Norwegian export of salt mackerel in 1923 was 15,953 barrels as compared with 37,603 barrels in 1922. This export was practically all to the United States and two-thirds of it was from Christiansand.

The poor catch in 1923 seems to have been the only reason for the falling off of the export.

## MINNESOTA STATE FISHERIES DEVELOPMENT

*By S. A. SELVOG, Supt. State Fisheries*

Construction of an ice plant and cold storage in connection with the State Fisheries at Redby, Minn., are progressing nicely. The ice-house, 50x65x30 ft., is practically completed and filled with ice. The work on the cold storage and freezer we considered best to withhold until warmer weather in view of the fact that there is considerable concrete work in connection with it, which is important to protect from frost.

The ice harvest was a hard task this year. The ice was from thirty-six to forty-eight inches thick. One cake of ice twenty-two by forty-four inches would average a weight of approximately 1,100 pounds. It required 5,500 of these cakes to fill the house.

The construction of a freezer and storage at Redby will be a great benefit to the State Fisheries operation. This improvement will pay for itself in a very few years and should have been erected long ago.

Under the present system of freezing fish it cost us about five cents per pound to freeze fish. We are obliged to ship the fish by express in fresh condition to Duluth or the Twin Cities to public storages to get it frozen, which expense under the new system will be greatly reduced.

By having freezing and storage accommoda-

tions at the producing point large quantities of the cheaper varieties of "rough fish" can be handled which to a large extent have gone to waste in previous years. Much of the rough fish can be sold in frozen state during the winter months if the price is right, but adding the expense of five cents per pound as under the present method, the price becomes prohibitive.

I realize, however, that it will cost something to operate a freezing plant of our own but we should be able to freeze fish as cheap as they do in public storages.

It will also be a great benefit in that the fish can be frozen immediately as it comes out of the water in place of first being exposed to the hot summer weather and transported and transferred several times without refrigeration to distant cold storages.

A hatchery also will be erected in connection with the fisheries at Redby for the hatching of the whitefish spawn taken at Red Lake which will do away with the expense of transporting the eggs to distant hatcheries, also will do away with the expense of returning the fry to that lake every spring.

It must not be understood, however, that the hatchery is being established for the hatching of whitefish alone. Pike and trout will also be handled there. The Mud River in which a dam will be constructed is a trout stream and this hatchery

F. J. ROWE

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WHITE PERCH  
FLOUNDERS  
BUTTERFISH

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is established for the purpose of taking care of that part of the state with both pike and trout.

The sale of our frozen stock of fish is nearly completed, every variety has been sold out except pike, and these will be all gone in a week or two, so there will be a period of at least three months that we will be unable to supply our trade. I cannot at this writing say exactly the date on which the fisheries at Redby will open, but expect it will be about the first of July or soon after. Under the law it would be permissible to open May 15th, but as commercial fishing in waters duly licensed by the Game and Fish Commissioner does not open before June 1st, this department would not open before that, and from the early spring until midsummer there always is considerable fish on the market, and much fish produced with hook and line. I have come to the conclusion that our department in the fishing activities can be of better service to the public in general and also to the producer by placing our product on the market at a time when there is a scarcity of fish. Besides our production, under agreement, is limited to 600,000 pounds and in that case, it would be only reasonable and proper to place this production on the market at a time when we can best serve the public.

A special effort is going to be made to get a good proportion of our production out among the farmers, and farm communities this summer. There is no reason why the folks on the farm cannot have at least one or two meals every week of this nature's delicious food. A 25 or 50 pound box can well be handled between neighbors. Shipment can be made on specific days by the express to arrive on any day of the week desired. We invite the farmer and the folks in towns to order fish direct from this department. Divide a shipment between a few neighbors and give us a trial. Our parcel post shipments of frozen fish this winter have been a great success, but this method cannot be taken advantage of with fresh fish in the summer months.

#### WOULD SEIZE CRAFT UNDER HALIBUT TREATY

Ships will be liable to seizure for fishing in prohibited waters on the Pacific coast of Canada only during the closed season as defined under the halibut fishery protection act of Canada. Under a bill introduced by the Minister of Marine

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and will secure top market prices for your shipments.—Our trade gives us a strong and continuous demand for good, well handled

### CLAMS OF ALL SIZES

NOTE.—Clams graded according to their sizes; namely, large, mediums, cherrystones and little necks, bring higher prices than when mixed stock is packed.

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and fisheries, clause nine of the act is amended to limit the period in which seizure can be made for illegal fishing to the closed season. The chief purpose of the amended law is to remove some ambiguities concerning the rights of United States and other foreign vessels, in Canadian territorial and extra-territorial waters. The bill was given first reading.

#### FINDS AN \$8500 PEARL

#### Mexican Fisherman Opens Shell and Discovers Fortune

LAREDO, Tex.—According to an official report issued by the Ministry of Commerce, Industry and Labor of the Mexican Government, Jorge von Forstal, a veteran pearl fisher of Lower California, has found a seventeen and one-half carat pearl valued at 17,000 pesos (\$8,500).

Pearl fishing in the southern portion of Lower California, about the port of La Paz, which has been dormant for some time, boomed as a result.



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**FISH FACT AND FANCY***By RALPH I. ROGERS*

Three men, working in eight hour shifts, might succeed in counting the fish in the sea within ten thousand years, if they applied themselves conscientiously to the task.

Ichthyologists estimate that there are many thousand times as many fish in the sea as there are humans on the land, but it must be remembered that most fish are considerably smaller than the average man; that three quarters of the earth's surface is covered with water; and that whereas two men cannot stand on the same piece of land at the same time, fish can not only live on the same plane but they have depth available as well.

In spite of the fact that the consumption of fish in the United States and Europe alone is more than 5,000,000,000 pounds every year, the supply is increasing constantly. Every female codfish, for instance, produces about five million eggs annually, and even if only twenty per cent hatched out and became mature fish, one million multiplied by the number of female cod in the ocean would be quite a few fish. Considering that other species multiply correspondingly, it seems doubtful if the supply will be exhausted within the next year or two.

**WHAT GOOD ARE SHARKS**

The man or woman who, sporting playfully in the surf at some southern resort, has suddenly been sent panic stricken to the shore at the sight of a black fin cruising ominously shoreward will find it difficult to convince himself that sharks have the least value to humanity. Actually, however, sharks might be classed with pigs; if the shark had a squeal it is probable that some way would be found to capitalize it.

Shark skin is very valuable, making a fine leather that is tougher and stronger than the leathers made from most animal hides. Part of the carcass may be used for food, and the rest is converted into fertilizer or into feed for cattle or fowls. Shark fins, sun dried, find a ready market as food in China. Excellent glue is made from shark heads, and valuable oils are obtained from the liver.

Much care must be used in preparing shark skins for tanning. The skin is removed by slicing along the shark's back, first having removed the fins. The skin is then thoroughly scraped to remove all flesh, and it is then stretched, flesh side up and covered with fine salt, to dry in the sun. Three days later the skins are resalted and sold to tanneries, which pay about twelve cents a pound for good skins.



## ATLANTIC COAST SHIPPERS SEEK TO SAVE INLET

**Refuge at Assateague Has Become Useless Due to Heavy Sand Deposits in Harbor—Data Sent to Congress—Three Companies Have Sustained Big Losses in Recent Years for Lack of Haven**

Atlantic coast shipping interests, representing more than \$300,000,000 worth of coastwise vessel property, are making a concerted effort to persuade the Government to authorize improvements to Assateague Inlet, Virginia, a much needed harbor of refuge.

### Inlet Now Useless

This inlet, which formerly was the only harbor of the kind between Norfolk, Va., and the Delaware Breakwater, for vessels and sea-going tugs traveling up and down the Coast, has now become useless and unsafe due to the large deposits of sand formed by the action of the seas, which have blocked entrance to the harbor.

Under the leadership of Capt. James H. Hughes, head of the Hughes Towboat office, of Philadelphia, a committee composed of vessel owners, ship brokers, vessel agents, masters, pilots, engineers, insurance men and other shipping interests engaged in operating vessels between Norfolk and the Delaware Breakwater, New York and Boston, has been organized to push the plans for the improvement of the inlet.

Copies of charts showing the Inlet as it was before it was blocked by the sand deposits and as it now appears have been distributed among Senators and Representatives representing Eastern States and cities in Congress, and also among marine bodies in order to create sentiment favorable to the movement.

Shipping interests in the various coast cities, who have suffered loss of vessels, cargoes and the lives of the men on the ships, are particularly anxious to see the situation at Assateague Inlet relieved and a harbor created for coastwise shipping.

### Some Heavy Losses

Among the shipping companies interested in the movement to improve Assateague Inlet are: The Shaw Transportation Company, of Philadelphia, which lost three barges, valued at more than \$175,000 in 1917, during a gale off the Virginia coast; the Consolidated Coal Company, of Boston, Mass., which lost two barges, valued at \$160,000, and ten men in a storm near the blocked inlet during 1915, and the Seaboard Transportation Company, of Boston, which reported the loss of a barge and cargo, valued at \$150,000, together with five men during 1918. All the shipping companies affected by losses place the responsibility on the lack of a haven of refuge for their ships during storms or gales.

Besides losses that have been sustained due to the loss of the harbor to shipping, the com-

mittee for the improvement of Assateague harbor, of which Captain Hughes is chairman, believes that the continued absence of a place of refuge for coastwise shipping is daily jeopardizing the lives of the 30,000 persons engaged in coastwise traffic.

### "THE GOOD SAMARITAN OF THE SEAS"

Uncle Sam maintains a careful watch over the lives of his citizens who whether on pleasure bent or to earn their livelihood, go down to the sea in ships. Whereas protecting lives and property on land when they are endangered by the elements is a function of the state and the municipal government, protecting lives and property on the waters is a national matter, for under our constitution the national government retains control off all navigable waters throughout the country.

The Coast Survey carefully charts the waters; depths at all parts are shown, and rocks and shoals are plainly marked so that all may recognize the dangers lurking under what appear to be calm and placid thoroughfares. To guide vessels safely in and out of harbors or along our coasts the Lighthouse Service maintains beacons, buoys, lighthouses and lightships to mark all dangerous places. In foggy or in stormy weather when it is almost impossible to see, horns and bells are sounded in such a systematic manner that the careful navigator may grope his way along the coasts in comparative safety.

But in spite of all such safeguards accidents on the water will continue to happen because of carelessness, of incompetency or of causes over which mariners have no control. Then comes to the rescue that highly efficient and long-established corps of men, known as the United States Coast Guard. With little ostentation and with all too meagre recognition from the public at large, the compact little organization—even now it numbers perhaps fifty-five hundred officers and men—has for more than one hundred and thirty years kept vigilant watch over our shores. It has saved many thousands of lives and untold millions of dollars' worth of property; it well deserves its complimentary name of "The Good Samaritan of the Seas."

Through all the years of its existence, the Coast Guard has kept pace with progress. Wherever possible it has made use of modern inventions, and to many of them is owed the high state of efficiency of the force. Radio apparatus has probably been of greater benefit in saving life at sea than any other application of science intended to overcome the bewilderment of space. The Coast Guard cutters were among the first craft to adopt that means of communication, and recently the motor lifeboat that ply from the shores have successfully used wireless telephony. Aviation also is lending a helping hand to the work, and its possibilities are vast.—Youth's Companion.



## FISH GO TO SLEEP BUT EYES ARE OPEN, SAYS U. S. BUREAU

**Their Rest Is a Type of Suspended Animation  
Which May Be Jarred Into Action With  
Faculties Alert**

**D**O fish sleep? They do, says the Bureau of Fisheries, and, moreover, sleep well, without closing their eyes. The sleep of fish is a type of suspended animation, during which some of the faculties of the finny tribe are at rest with their bodies, writes "The Washington Star."

But the sleep or state of suspended animation of fish is by no means like the deep sleep of a human being. A fish asleep may be jarred into instant action, with all his faculties alert and responsive, by a sudden motion of the water or a jar of the bank of a stream or lake.

The bureau is satisfied that aquarium fish, at least, have a period of rest in which they lie on the bottom of the glass inclosure without movement. They have been observed in the daytime and at night, and officials of the bureau believe these periods of rest come most frequently after mealtime.

As to deep sea fish the bureau has observed similar actions in both the larger and smaller fish. Sharks, when they lie just under the surface of the water sunning themselves probably pass into a state of sleep, although their faculties are still alert. Whales are classed as mammals, but their eyes are lidless and do not close beneath the surface of the ocean.

There appears to be no doubt, according to Deputy Commissioner of Fisheries Radcliffe, that the preponderance of evidence indicates that fish do sleep. Their eyes are lidless and do not close when animation is suspended, but nevertheless they have a period of rest.

### N. S. FISH MARKET

It is a pleasure to visit on the waterfront these days and to note the cherubic pucker of the mouths of the West India merchants as they sit and ponder over the glad news that dried codfish still continues to advance. What a change from a year ago, when smiles were as scarce among them, as four leaf clovers in a sheep pasture. The question then was, What can we get? Today it is, How much shall we take? We hear \$9.00 ex store as a nominal quotation at the moment, but probably some holders who only have supplies sufficient for their own trade would want more than that. At this date a year ago according to the files of the "Merchant" the price was down to \$5. Lunenburg. Some change, what?

It does not seem worth while at the time of writing to give any detailed information about foreign markets. Sufficient it should be to say that they continue to show strength and an ac-

tive demand for fish. Whether, however, they will continue to do so if prices are very high is another question and it would seem to us to be good business for those with stocks to sell not to take a chance of overstaying their present selling opportunity. One never gets poor taking profits.

There is a feature of the recent advance in codfish which is worthy of special recognition. This is its effect on the Lunenburg mind. Two months ago there were many men in Lunenburg who did not want to hear anything about the fishing industry. They were sick of it. For several years they had worked hard at it, and the returns had been very disappointing. As a result they had about decided to try something else, perhaps rum running, this season. But now there is a revival of faith among them, and as a result, it is confidently expected that the banking fleet this year will be at least sixty sail. Now, of course it is impossible to predict what the price of dried codfish will be next year, but this one thing seems likely. Fish in the future will be sold at a price that is relatively nearer to the price of other commodities, than it was selling at previous to the recent advance. The point is that there are many countries which must have a supply of codfish, the people of such countries demand it, and this being so they will have to pay a price for it that will show a margin of profit to the producer. If they do not, then the fishing industry in this and some other countries must die.

When you speak of Lunenburg these days you are very apt to think of her newest industry. We will not mention it by name, because the very nice people down there do not like to have outsiders talk about it. That it seriously threatens the success of the fishing industry is one of the worries of the moment and we hope that the new treaty between Great Britain and the United States will prove so drastic that our worries on that score will be relieved.

There is little or no improvement in the price of spring herring for export, but stocks which have been held for a long time are gradually getting less. The price ex store today is from \$4.75 to \$5 per barrel. Grocery herring are practically unobtainable. There are none in the hands of fish merchants. Spring mackerel are quoted at \$10 for export. Fall mackerel are practically all gone, but the price is nominally \$25 per barrel. Pickled salmon is in fair demand with stocks pretty well cleaned up. The price is \$15 to \$17 for barrels and \$22 to \$24 for tierces.—*St. John's Trade Review*.

### In Merrie England

1st Noble Lady: Forget the prince, my dear—there are other big fish in the seas.

2nd Ditto: Yes; but they're not Wales.



## HISTORY OF SALMON BEGINS WITH TINY EGG, SIZE OF PEA

But Development Is Rapid and a Few Months Find Him Able to Swim to Surface and Get Food

THE story of the salmon begins with a pink egg the size of a garden pea. In a little over two months, writes William L. Finley in "The Nature Magazine," the egg reaches the eyed stage; that is, two little eyes begin to show through the transparent shell.

In about three months the baby fish struggles till he cracks open the shell and emerges, somewhat as a chick hatches from a hen's egg.

When the new-born salmon comes out of the shell he looks as if he were all eyes. He has a very slender tail. On the under side of the main part of his body is the yolk sac, which furnishes him food for a full month or more. He is an orphan, without mother or father, so from the time he struggles up out of the sand he paddles his own canoe in his world of waters. Weighted down with the weight of his yolk sac, for the first month he lies close to the bottom under and between protecting rocks.

Then, when the lunch he started with is absorbed, he is most active, bouyant and can swim up. He learns to rise to the surface and snap up tiny insects. He develops very slowly day by day; his nose always points upstream, but he gradually comes under the influence of the swift waters. He learns to keep in the shallower places away from the bigger fish that may snap him up.

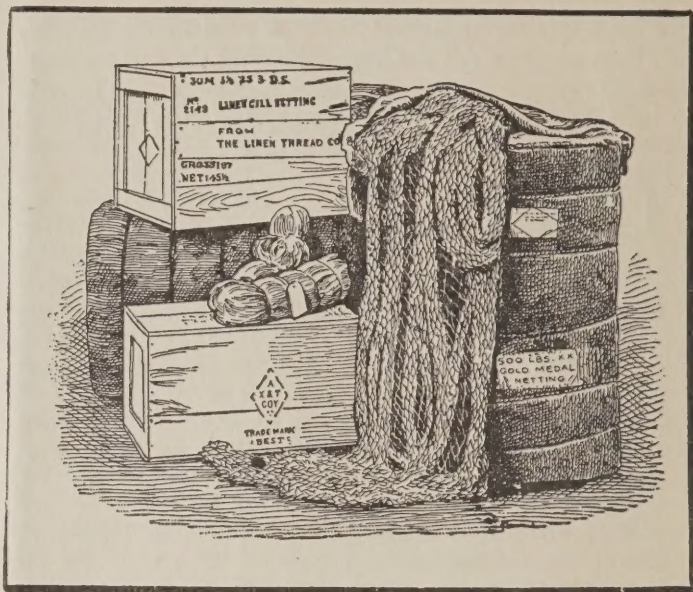
The instinct that unerringly led his mother up from the sea to the mountain waters where he was born takes possession of him and urges him on to a life in the sea. It may be nearly a year and he may be from three to six inches in length before he tastes salt water.

As birds of a feather flock together, so the little salmon collect in schools, swim out of the river into the unknown depths of the ocean. The feeding grounds of the schools of salmon are likely within a radius of from ten to twenty miles from the mouth of the parent stream, where they are always within the influence of the fresh coastal waters.

### SAYS WHICH

A gentleman relates the following incident in connection with certain missionary work in which his wife was interested. He says:

"She brought home from a meeting a little five-year-old colored girl who had to be cared for temporarily. That night after she had been put to bed, wife and I visited her room to see if she was all right. In the light we saw the little white-robed figure groping on its knees in the cot, and the wife whispered to me: 'The little darling is saying her prayers.' And then we heard the little girl exclaim, 'Where the debbil's my dolly?'"



## Nets, Twines and Fittings for All the Fisheries

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### N. S. LOBSTER MARKET

The lobster season opened on the first instant in western Nova Scotia. On some parts of that coast fair catches were obtained during the first few days and fishermen were encouraged to continue their quest. At others primary results were less favorable so that the bulk of the men will not set out much additional gear until after the equinox is crossed on March 21st.

Prices of large and medium for week averaged 25 cents per pound, but it is hardly anticipated that this level can be maintained when the quantities going forward materially increase, because the consuming demand is said to be more restricted than it was 12 months ago and a large supply is already stored for lenten trade in the Maine pounds.

The price for canning lobsters in the vicinity of Yarmouth has been established at six cents per pound which was an agreeable surprise to most of the fishermen, because it was feared, according to market reports from abroad, that packers could not afford to pay over five cents. No material change is advised in the prices for canned lobsters but a fair demand has been created at the lower selling levels established since the opening of the year. There is no desire evident for buying "to arrive"; packers then appear to be showing more confidence in the future of the markets than the traders abroad dare to do at the moment, and have been doubtless influenced in naming the six cent price, because they realize that any lower figure barely represents a living wage to the fishermen of Nova Scotia, while supplies entering into the catching and production of the canned article remain so high.—*St. John's Trade Review*.

### WANTS FISH STORY BROADCAST

"I am the lady that found the ring while cleaning a fresh mackerel," reads a letter from a Mrs. Meehan of up-state New York and she continued her letter with the request that WEA F broadcast the story of her remarkable find for the radio audience.

The *Oswego Palladium* published a story to the effect that one of the residents of that city found a ruby ring with a red ribbon tied to it when cleaning a fresh mackerel. Scores of persons have since come to identify the jewel, which has had perhaps the longest undersea journey on record.

Whenever anything out of the ordinary happens to anybody they immediately rush to a broadcasting station to have it announced by radio. WEA F, in common with many of the larger stations, finds it necessary to decline hundreds of similar suggestions with regrets.

An investigator has found that the tiny sea animals that build coral islands and reefs are carnivorous and never eat vegetable food.

### TURTLE CATCHING EXTRAORDINARY

"The mud turtles of Bengali are highly prized, both by Europeans and Indians," writes Mr. Banerjea, "because they make excellent soup. The rivers of the Khulna district swarm with the reptiles, which not only grow to great size, but are voraciously fond of the flesh of dead humans.

"Knowing this, the turtle catchers of Khulna adopt the following curious method of trapping the creatures. One of them falls flat on the bank of the stream and companions cover him from head to foot with a white cloth, and he is carried to the water's edge. Then they all join in crying out 'haribal'—a phrase which Bengali Hindus chant when taking a dead body to the crematory.

"Strange to say and, as though answering a call, great numbers of turtles immediately come out of the water and move upon the winding sheet, but just as they reach the 'body' they fall into a trap trench previously prepared. There they are easily disposed of."

### Had Help

Only the other afternoon a cute little Japanese boy called at the house of the writer and proffered some picture postcards for ten cents apiece.

"What are you going to do with the money?" I asked him.

"I am raising \$1,000.000 for the earthquake relief," he answered, gravely, and he was so tiny and the sum he named was so large that I had to laugh.

"A million dollars" I cried. "Did you expect to raise it all by yourself?"

"No, sir," he replied, gravely, "there's another little boy helping me."—*Los Angeles Times*.

### THE OPTIMIST

Said the Scallop to the Shad,  
"It must make you mighty mad  
To go round so full of bone;  
See, I haven't even one!"

Said the Shad unto the Scallop,  
"Why, you saucy little trollop!  
Here, I'll tell you what I'll do,  
I'll present you one or two."

So he took, to end the matter,  
Two nice bones, and pushed them at her.  
Ramming them down with his fins,  
As in cushions one sticks pins.

Well, that Scallop was so proud  
She just beamed and laughed aloud.  
And the Shad, with kindly eye,  
Watched the little fool prance by.

"Something wonderful," said she,  
"Now will happen unto me!  
For"—she breathed in awestruck tones—  
"I just feel it in my bones!"

—Carolyn Wells in *Saturday Evening Post*.



## FISHERMEN'S WAR FEARED IN JERSEY AND DELAWARE

### Law Against Non-Residents in Each State Provokes Boundary Dispute

CAPE MAY, N. J.—New Jersey and Delaware are on the verge of a fishermen's war, it is feared, as the result of legislation enacted first by Delaware and then by New Jersey forbidding non-residents to fish in the waters of the respective states. Governor Silzer of New Jersey may ask Governor Denby of Delaware to refer the difficulty to a joint session of the Fish commissions of the two states, it is said.

Commissioner Jere Chambers, of the New Jersey commission, said today that he regarded the legislation as most unwise. The boundary between the two states is the ship channel in Delaware Bay. The channel is about eighteen miles from the New Jersey shore and somewhat nearer the Delaware shore. The biggest fish, still in ignorance of the laws that have been passed, invariably are found near the Delaware shore, it is said.

Believe in God, yourself, your employer, the merchandise you are selling, your associates, then believe in success, for it is yours.

## LAND OF COD

Hundreds of barrels of codfish were caught off the New Jersey coast yesterday by three mackerel craft says a dispatch. They were selling in local markets in the afternoon as low as eight cents a pound. Fishermen are at a loss to understand the late run of cod off the New Jersey coast, as the fish are usually caught off New England at this time of year.—*Gloucester Times*.

## PROTECT FISH IN PUGET SOUND

The poor fish at the bottom has received official recognition. Sweeping regulations to protect the food fish of Puget Sound, other than salmon, have been adopted by the State Fisheries Board. A system of reserves and closes similar to those affecting salmon was proposed and acted upon favorably. The fish under the protection of the State are the so-called ground or bottom fish—smelt, perch, cod, halibut, devil fish, sole, flounders and skate.

## Another Victim

"Yes," said the Mackerel to the Bluefish, "My little friend Sardine met with a sad fate."

"In what way?" asked the Bluefish.

"He got into oil and was canned," sighed the Mackerel.

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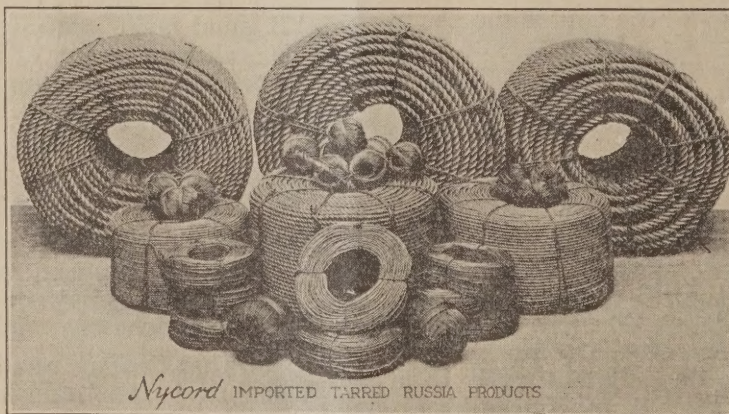
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